

EARLY BIRD SPECIAL AVAILABLE UNTIL 6PM

DILWORTH

tasting room

SOUTHPARK

\$40 PER PERSON (2 COURSES) | \$50 PER PERSON (3 COURSES)

Tax and Gratuity not included. Only one item can be chosen from each category.

No substitutions to menu items. Prix Fixe meals cannot be split or shared.

Limited to parties no larger than 8 guests.

CHOICE OF APPETIZER

BABY GEM CAESAR*

Roasted Parsnip, Cherry Tomato, Shallot, Radish,
Parmesan, Croutons, Caesar Dressing

DTR SALAD

Mixed Greens, Toasted Almonds, Dried
Cranberries, Goat Cheese, Citrus Vinaigrette

FRIED BRUSSELS SPROUTS

Moroccan Spice, Goat Cheese, Orange Fig
Preserve, Almonds, Chives

CHOICE OF ENTRÉE

CHICKEN PICCATA

Housemade Spaghetti, Lemon Caper Butter

SIXTY SOUTH SALMON* (4oz)

Basmati Fried Rice, Ras el Hanout Honey, Lemon

BEEF KEBABS (3)

Beef Tenderloin Skewers Served with Herb Fries
and Truffle Aioli on the Side

CHOICE OF DESSERT

COCONUT CRÈME BRÛLÉE

Topped with Fresh Berries

PISTACHIO CHEESECAKE

Kataifi, Caramel

CHOCOLATE CAKE

Nutella Buttercream, Caramel Gelato,
Maraschino Cherry, Hazelnut

ESPRESSO MARTINI

Vodka, Brewed Espresso, Fernet Branco,
Cocoa Powder

HOUSE MADE BREAD

INCLUDED WITH ALL ORDERS

Housemade Milkbread, Za'atar,
Lavender Honey Butter

\$1 OYSTERS 4PM-6PM

Parties of 6 or more will have an automatic 20% gratuity added.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform your DTR server of any food allergies. *Before consuming, these items may be undercooked.

980-938-4959 | DILWORTHTR.COM | @DTR_SOUTHPARK