

# 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 CRÉME 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**

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.