

Harper's

DFW RESTAURANT WEEK

Experience

FIRST COURSE

BAY SCALLOPS OVER A SUMMER
CORN PUREE WITH FRIED LEEKS,
SWEET DROP PEPPERS & MICRO GREENS

SECOND COURSE

WATERMELON SALAD WITH EDIBLE FLOWERS,
RADISH, SHAVED RED ONION,
FETA & LEMON BASIL VINAIGRETTE

THIRD COURSE

10 OZ WAGYU NY STRIP WITH
CRISPY BRUSSEL SPROUTS, CILANTRO
& PICKLED FRESNO CHILE RELISH

FOURTH COURSE

CHOCOLATE SPONGE CAKE
WITH COFFEE ICE CREAM QUENELLE
OVER ESPRESSO GROUNDS
& MACERATED BERRIES

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