

Dragonfly

2021

DFW RESTAURANT WEEK

49. / PERSON

10. DONATED TO CHARITY
CHOICE OF ONE PER COURSE

ONE

SUMMER SALAD

MIXED GREENS | RASPBERRIES | GOAT CHEESE |
PISTACHIOS | CHAMPAGNE VINAIGRETTE

TWO

SESAME-CRUSTED AHI TUNA* (GF)

SLICED AHI TUNA | HOT MUSTARD-UMAMI SAUCE |
PICKLED GINGER | SERRANO & FRESNO CHILES

CREAMY TOMATO-BASIL BISQUE

THREE

CRISPY BUTTERMILK-DIPPED CHICKEN BREAST

SAUTÉED GREEN BEANS | WHIPPED POTATOES |
PEPPERED HONEY DRIZZLE

SEARED CHILEAN SEABASS (GF)

PONZU MARINADE | RAINBOW COUS-COUS | DASHI BROTH |
BEECH MUSHROOMS | SUGAR SNAP PEAS

ROASTED HALF RACK OF LAMB

WHIPPED POTATOES | CRISPY BRUSSEL SPROUTS |
CHIMICHURRI & HONEY PEPPER

FOUR

CAPPUCCINO CRÈME BRÛLÉE

COOKIES & CREAM CHEESE CAKE

(GF) GLUTEN-FREE ITEMS. (V) VEGETARIAN ITEMS. (AGF) AVAILABLE GLUTEN FREE ITEMS. WE PREPARE & SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG & FISH. SHOULD YOU HAVE AN ALLERGY OR SPECIFIC DIETARY GUIDELINES, PLEASE INFORM YOUR SERVER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
AUTOMATIC GRATUITY ADDED TO PARTIES OF 6 OR MORE.