

THE DUNAVANT

2322 DUNAVANT STREET

THE DINNER

\$25 PER GUEST
(NOT FOR SHARING)

STARTER

HOUSE-MADE SOUP OF THE SEASON

LEEK BISQUE ❖

SWEET AND SPICY CARAMELIZED SOUP GARNISHED WITH
CRISPY PROSCIUTTO CRUMBLES AND HOUSE PEPPER

OR

THE DUNAVANT SALAD ❖

ORGANIC MIXED GREENS, CHERRY HEIRLOOM TOMATOES,
PICKLED RED ONION, SHAVED PARMESAN
TOSSED IN A ROASTED LEMON VINAIGRETTE

ENTRÉE

BUTTER-SEARED BLACK ANGUS CULOTTE CUT ❖

TOPPED WITH YOUR CHOICE OF SAUCE
SERVED WITH BOTTOMLESS TRUFFLE FRIES
ADD \$7 TO SUBSTITUTE MAC AND CHEESE, MUSHROOMS, SQUASH AND ZUCCHINI
OR VEG OF THE DAY FOR THE TRUFFLE FRIES

SAUCES

CHOOSE ONE

CAFÉ DE PARIS ❖

ZESTY CHIPOTLE ARABIATO ❖

CHIMICHURRI

❖ DAIRY ◇ GLUTEN ◆ RAW/UNDERCOOKED ● SHELLFISH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GROUPS OF 6 OR MORE WILL HAVE 20% GRATUITY ADDED TO THE BILL