

# GLOW

## *Coastal Flavors* FOOD + DRINK WEEKEND

### Special 3-Course Prix Fixe Menu

#### OYSTERS

*cornmeal-crusted Copano Bay oysters with salsa verde aioli  
and pickled samphire*

*-or-*

#### GRAPEFRUIT

*Rockport grapefruit, sumac, red chili and Bee Tree greens*

#### GROUPER

*butter roast fillet with beluga lentils, citrus and coriander*

*-or-*

#### FISHERMAN'S STEW

*local seafood including shrimp, squid, crab claws and flounder*

#### LEMON

*lemon curd with rosemary short breads and candied violets*

*-or-*

#### CHOCOLATE

*chocolate nutty torte with chocolate ganache  
and Frandolig sea salt*

THREE COURSE MENU \$37 PER PERSON  
PLUS TAX AND GRATUITY