



DFW Restaurant Week: August 7-13, 2017
Preview Weekend: August 4-6, 2017



Calloway's Optional Course

The Spoon

Ahi Tuna – Ginger – Wasabi – Ponzu Sauce

\$5 supplemental cost



First Course Choice:

SALMON

Bay of Fundy filet

Cured and In-House smoked

Wellington

With scallop mousse in puff pastry

Wine: Barone Fini Pinot Grigio



Entrée Choice:

Black Drum

*Fresh from Texas Gulf, seared filet with garlic,
white wine and mushrooms, finished with a
shrimp fennel mousse*

Wine: Charles Krug Chardonnay

Brisket

*Akaushi beef, braised for 12 hours
and finished with soy molasses*

Wine: Saved Red Blend



Dessert Choice:

Strawberry Pie

Salerno Family Classic

White Chocolate Mousse

With Macerated Berries

Wine: Terra D'oro Moscato

**\$49 per Person
for Three Course Dinner**

**\$69 per Person with
Recommended Wines**

**\$54 per Person
With Calloway's Optional Course**

**\$74 per Person with
Recommended Wines**

\$10 from each dinner will be donated to the North Texas Food Bank and Lena Pope Home

Presented by Chef Morris Salerno
BISTECCA – An Italian Steakhouse
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