

Sabores & Saveurs

By
Chef Ricardo
and
Chef Razz



5:00pm - 7:00pm on Friday Nov 21
6200 W Central Texas Expy, Building 220 Room 118, Killeen, TX
Reservations call 254-526-1515

Chef's Tasting Experience – \$60

Immerse yourself in a curated 10-course tasting journey where French technique meets Mexican flair. Each course is artfully crafted in tasting portions to highlight balance, creativity, and seasonal ingredients. Designed for the refined palate, this fine dining experience invites you to savor every detail from the first amuse-bouche to the final sweet bite.





Amuse-Bouche

3 Saborren Macaron

French macarons filled with savory guajillo chili cream cheese, paired with tender carnitas and a sweet corn gel, finished with a chili garnish for a bold balance of flavor and texture.

Soup

Chipotle French Onion Soup

Classic onion soup topped with Gruyère cheese and a hint of chipotle, baked until golden.

Appetizer

Flame & Spice Bite

Experience the excitement of flambéed cheese cubes paired with the bold flavors of chorizo, delivering a fiery spectacle that tantalizes the taste buds!

Salad

Cactus Salad with Goat Cheese Croquettes

A refreshing blend of tender nopalitos, cherry tomatoes, red onion, and cilantro layered over crisp Belgian endive and baby greens. Finished with warm, golden goat cheese croquettes and a drizzle of bright citrus-honey vinaigrette.

Fish

Codd with a Chipotle Beurre Blanc

Delicately crisped and seasoned with smoked paprika, set atop a silky cilantro, lime and avocado purée. Finished with a Mexican-inspired beurre Blanc infused with chipotle and citrus.



Main Course

Mushroom & Chicken Enchiladas with Béchamel

Tender enchiladas filled with a savory mix of chicken, spinach, and mushrooms, all wrapped in soft tortillas and topped with a smooth, creamy béchamel sauce.

Palate Cleanser

Lemon Strawberry Sherbet

Savor our refreshing lemon strawberry sherbet, made with ripe strawberries and zesty lemons for a perfect balance of sweet and tart. Enhanced with a splash of limoncello liqueur.

Desserts

Lemon Meringue Tarts

Buttery tart shells filled with bright lemon curd, crowned with silky toasted meringue, and finished with a raspberry coulis.

Strawberry Tres Leches Tiramisu Cake

Indulge in this decadent fusion of tres leches and tiramisu. Moist sponge cake is soaked in a rich blend of milks and espresso, layered with velvety mascarpone cream and fresh strawberries. Finished with a dusting of cocoa and a dollop of whipped cream, each bite is a creamy delight!

Final Salad

Roasted Beet & Goat Cheese Salad

Oven-roasted beets served over crisp greens with sliced apple, toasted walnuts, and creamy goat cheese. Finished with a drizzle of rich balsamic vinaigrette for a balance of earthy, tangy, and sweet flavors.

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please inform your server if you or anyone in your party has a food allergy or dietary restriction, as all ingredients may not be listed on the menu.”