

BUBBLES AND FRIED CHICKEN

- A Perfect Pairing



Join us for an unforgettable evening in the inspired ambience of Alma, the neighborhood's hottest new culinary destination located at The Hacienda at Georgetown.



The “founding father of Southwestern Cuisine” and Texas’ first James Beard Award winner, Chef Stephan Pyles, invites you to a specially curated Texas Hill Country dining experience featuring honey-fried chicken and Southern delights.

Enjoy a reception and four delectable courses paired with sparkling wines from around the world.

DATE & TIME

Sunday, December 10th
5:30 PM to 9:00 PM

\$95 PER PERSON

(tip and tax not included)

Seating is limited and advance reservations are recommended for this intimate experience.

**Call 512-881-5706 or visit
almahacienda.com/reservations
to book your table by
December 9th.**

Reception

Smoked Paprika Popcorn with Tea Spiced “Honeycomb”
DOPFF & IRION, CRÉMANT D’ALSACE BRUT,
ALSACE, FRANCE, NV

Appetizer

Celery-Crab Salad with Texas Grapefruit and Avocado Fries
DOMAINE SÉROL, CÔTE ROANNAISE TURBULENT
SPARKLING ROSÉ, LOIRE VALLEY, FRANCE, NV

Main Course

Honey Fried Chicken

Sides

Oaxacan Mashed Potatoes
Chorizo Chile con Queso Mac & Cheese
Gumbo Z’Herbes
Jicama-Horseradish Coleslaw
PAULA KORNEILL, BRUT METHODE CHAMPENOISE CALIFORNIA,
CALIFORNIA, USA, NV

Dessert

Banana Pudding Éclair, Mole Ganache, Nilla Chicken Chicharron
RICOSSA ANTICA CASA, MOSCATO D’ASTI,
PIEDMONT, ITALY, 2020

Alma by Stephan Pyles at The Hacienda at Georgetown
60 Del Webb Boulevard, Georgetown, TX 78633
512-881-5706 · almahacienda.com

 **THE HACIENDA**
AT GEORGETOWN
ÉLAN COLLECTION