

TAPAS PLATTER

Deviled Gulf Coast Blue Crabs, Lonesome Dove Hot Sauce

Blue Corn Lobster Hushpuppies, Parsley - Cilantro Salad, Tomato Butter Burnt Carrot, Goat Cheese, Chili, Texas Honey

SALAD

Choice Of

Beet And Goat Cheese, Pistachios, Watercress Shaved Brussells, Pecorino, Currants, Pine Nuts Butter Lettuce, Red Chili Buttermilk Vinaigrette, Lardoons, Pickled Jalapeno, Goat Cheese

FISH

Chorizo-Mushroom "Skinned" Striped Bass, Root Vegetable And Yuzu Broth

ENTRÉEChoice Of

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Grilled Asparagus, Syrah Demi

Elk Loin, Hen Of The Woods, Crispy Collard, Salsify, Candied Grapes

Rabbit Confit Crepinette, Black Bean Puree, Avocado Pipian, Sorrel Salad

DESSERTS

Choice Of

Butterscotch Budino
Ancho Chile Chocolate Cake, Vanilla Ice Cream





VEGETARIAN MENU

TAPAS PLATTER

Burnt Carrot, Goat Cheese, Chili, Texas Honey

Potato "Hoe" Cake, Crème Fraiche, Roasted Apple

Mushroom Stuffed Grit Cake, Manchego

SALAD Choice Of

Beet And Goat Cheese, Pistachios, Watercress

Shaved Brussells, Pecorino, Currants, Pine Nuts

3RD COURSE

Grilled Cauliflower Steak, Ranchero, Herbs, Cotija

ENTRÉE

Choice Of

Roasted Hen Of The Woods, Crispy Collards, Salsify Puree, Candied Grapes

Winter Squash Congee, Yuzu, Cured Egg

DESSERTS

Budino
Ancho Chile Chocolate Cake, Vanilla Ice Cream

