

Light Texas Cuisine - Chapter One

Crispy Poached Egg asparagus and truffle	Twelve
Crab Salad hearts of palm, roasted tomato, avocado and herb coulis	Fifteen
Baby Lettuce Salad fried goat cheese, crispy pancetta and pistachio vinaigrette	Ten
Caesar Salad baby romaine, parmigiano-reggiano tuille, white anchovies, pecan brioche croutons, and heirloom tomatoes	Ten
Pan Seared Diver Scallops parsnip puree and parsley macadamia nut pesto	Twelve
Recommended Wines by the Glass Moët and Chandon, White Star, Champagne	Eighteen
Banfi, San Angelo, Pinot Grigio, Tuscany, Italy	Eleven

Light Texas Cuisine - Chapter Two

Roasted Maine Lobster corn fondue, grilled house smoked bacon, avocado and cornbread soufflé	Forty
Broiled Atlantic Salmon morel mushrooms, creamy leeks and pea tendrils	Thirty-Two
Roasted Turbot toasted Japanese breadcrumbs, fennel confit and lemon thyme sauce	Thirty-Nine
Grilled Gulf Escolar smoked tomato gazpacho and basil butter	Thirty
Crispy Semi-Boneless Chicken roasted garlic, spinach and truffle chicken jus	Thirty-Two
Side Dishes asparagus or creamed spinach	Five
Recommended Wines by the Glass Sonoma Cutrer, Chardonnay, Russian River Ranches	Sixteen
Willamette Valley Vineyards, Pinot Noir, Willamette Valley, Oregon	Twelve

Hearty Texas Cuisine - Chapter One

Coriander Crusted Tuna watermelon, jalapeno and basil	Fifteen
Seared Buffalo Carpaccio baby romaine leaves, smoky chipotle dressing, asian pear and chili oil	Thirteen
Pan Seared Foie Gras french toast brulée, homemade sage-blueberry jam	Twenty
House Cured Salmon Salad avocado vinaigrette, roasted corn relish and crispy fried shallots	Thirteen
Grilled Lockhart Quail burnt orange and honey, pomegranate, pine nuts and frisee	Fourteen
Recommended Wines by the Glass Wente, Riesling, Monterey Ravenswood, Zinfandel, California	Nine Ten

Hearty Texas Cuisine - Chapter Two

8oz Prime Filet Mignon crispy fingerling potatoes, onion soubise and bordelaise sauce	Forty-Two
Venison Medallions carrot-ginger puree, cippolini onions and huckleberry gastrique	Thirty-Four
Slow Poached Lamb Rack piquillo pepper coulis, grilled baby romaine and kalamata olives	Thirty-Five
14oz Prime NY Strip Steak horseradish mashed potatoes	Thirty-Six
Hand Made Tagliatelle Pasta crawfish ragout	Thirty
Side Dishes truffled mashed potatoes or roasted mushrooms	Five
Recommended Wines by the Glass Frogs Leap, Merlot, Napa Valley Charles Krug, Cabernet Sauvignon, Napa Valley	Twenty-Four Thirteen