

Light Texas Cuisine - Chapter One

Crab Salad hearts of palm, roasted tomato, avocado and herb coulis	Fifteen
Hill Country Baby Lettuces marinated tomatoes, 1015 Texas onions, lemon and extra virgin olive oil	Eight
Red Endive and Deep Ellum Blue Salad warm bacon-maple vinaigrette, seasons best apples	Eight
*Pan Seared Diver Scallops parsnip puree and parsley macadamia nut pesto	Twelve

Light Texas Cuisine - Chapter Two

Butter Poached Maine Lobster corn fondue, grilled house smoked bacon, avocado and cornbread soufflé	Forty
*Slow Poached Lamb Rack piquillo pepper coulis, grilled baby romaine and kalamata olives	Thirty-Five
Pan Roasted Wild Salmon creamy cucumber salsa, shaved onion, mustard dill vinaigrette	Twenty-Seven
*House Smoked Duck sweet potato and asparagus hash, fig chutney	Thirty-Two
Side Dishes asparagus or creamed spinach	Five

***Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness**

Hearty Texas Cuisine - Chapter One

Mushroom and Chive Crepes local mushrooms, thyme cream, tomato confit	Eleven
Smoked Tomato and Lobster Bisque house made tarragon, crème fresh, thyme and garlic lobster claw	Twelve
Big As Texas Shrimp lobster and serrano ham stuffing, tasso cream sauce	Eighteen
*Grilled Lockhart Quail burnt orange and honey, pomegranate, pine nuts and frisee	Fourteen

Hearty Texas Cuisine - Chapter Two

*10oz. Prime Tenderloin crispy fingerling potatoes, onion soubise and bordelaise sauce	Forty-Two
*22oz. Bone-In Ribeye spice rubbed, goat cheese mashed potatoes, onion rings, poblano jam	Thirty-nine
*Pumpkin Seed Crusted Wild Boar Rack duck and sweet potato tamale, chipotle cranberry jus	Twenty-Eight
Braised Veal Cheeks celery root mash and red wine demi-glaze	Twenty-Eight
Side Dishes truffled mashed potatoes or roasted mushrooms	Five

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