



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
Pan Seared Halibut Grilled sea beans, yellow tomato beurre blanc, port marinated watermelon, fennel and green apple salad	Thirty-Six
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

Mushrooms 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

*8oz Prime Filet Mignon 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
*Slow Poached Lamb Rack piquillo pepper coulis, grilled baby romaine and kalamata olives	Thirty-Five
Handmade Tagliatelle local mushrooms, spring vegetables, truffle butter, shaved pecorino toscano	Twenty-Two
Side Dishes truffled mashed potatoes or roasted mushrooms	Five

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