

Light Texas Cuisine - Chapter One

Tuna Tartare	Fourteen
yuzu, avocado mayonnaise, candied ginger and black pepper potato chips	
Crab Salad	Fifteen
hearts of palm, roasted tomato, avocado and herb coulis	
Baby Lettuce Salad	Ten
fried goat cheese, crispy pancetta and pistachio vinaigrette	
Caesar Salad	Ten
baby romaine, parmigiano-reggiano crisp, white anchovies, pecan brioche croutons, and heirloom tomatoes	
Pan Seared Diver Scallops	Twelve
parsnip puree and parsley macadamia nut pesto	
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	Forty
corn fondue, grilled house smoked bacon, avocado and cornbread soufflé	
Wild King Salmon	Thirty-Two
horseradish crust, cabbage, roasted beets and champagne sauce	
Halibut “Confit”	Thirty-Four
fennel, red onion, tart apple and crispy breadcrumbs	
Grilled Gulf Escolar	Thirty
smoked tomato gazpacho and basil butter	
Maple Leaf Farms Duck	Thirty-Two
roasted breast, confit leg, celery root, swiss chard and pickled cherries	
Side Dishes	Five
asparagus or creamed spinach	
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

Crispy Poached Egg asparagus and truffle	Twelve
Seared Buffalo Carpaccio baby romaine leaves, smoky chipotle dressing, asian pear and chili oil	Thirteen
Smoked Tomato Soup goat cheese crostini, green tomato jam and cumin	Ten
Spinach and Ricotta Gnocchi braised veal breast, black truffle and parmesan	Eleven
Grilled Lockhart Quail burnt orange and honey, pomegranate, pine nuts and frisee	Fourteen
Recommended Wines by the Glass Wente, Riesling, Monterey	Nine
Ravenswood, Zinfandel, California	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, cipolini 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	Twenty-Four
Charles Krug, Cabernet Sauvignon, Napa Valley	Thirteen