

# STORIES

## RANCH KITCHEN

### CHAPTER 1

#### WINTER SALAD (VG) | 14

*local hydroponic kale, fresh red cress, snow crystal, chiogga beets, purple dragon carrots, mead poached pears, autumn spiced pecans, citrus, cider grain mustard dressing*

#### BEETS & FARMER'S CHEESE (VG) | 15

*roasted beet, raw beetroot, pickled stems, crispy greens, creamed honey*

#### BAKED APPLE & BUTTERNUT SQUASH BISQUE (VGO) | 15

*pumpkin seed oil, chicharron, and a pumpkin seed, lemon zest, kale gremolata*

#### SEARED AHI TUNA (DF) | 18

*kohlrabi slaw, gochujang mayo*

#### PAN SEARED DIVER SCALLOPS | 21

*grapefruit marmalade, shaved fennel salad, saffron rouille*

### CHAPTER 2

#### BROWN BUTTER BONE-IN FILET | 62

*pan roasted, brown butter baste, hi-fi mushrooms, beetroot balsamic emulsion, pressed potatoes*

#### SOUTH TEXAS ANTELOPE TENDERLOIN | 52

*red wine reduction, sweet potato honey purée, roasted root vegetables, and a dried cranberry, kale, wheatberry, pepita salad*

#### TEXAS WAGYU STRIP STEAK (GF) | 64

*celeriac potato puree, shaved asparagus, red wine reduction*

#### FOURTEEN OUNCE PRIME RIBEYE (GF) | 62

*pressed potatoes, shaved brussel sprouts, garlic compound butter, roasted shallot*

#### RED SNAPPER | 44

*espelette butter, almond-arugula gremolata, beluga lentils, chard*

#### PASTURE RAISED HALF CHICKEN | 38

*white wine jus lie, kohlrabi, young carrots*

#### MOROCCAN SPICED ROMANESCO (VG) | 32

*fennel frond skyr, pressed potatoes, hydro kale, dates, parmesan, toasted almonds*

(VG)- vegetarian (VGO)- vegetarian option (GF)- gluten free (DF)- dairy free  
An automatic 18% gratuity will be added to groups of 6 or more.

