

STORIES

RANCH KITCHEN

CHAPTER 1

HYDROPONIC GREENS | 14

pickled peaches, long radish, purple dragon carrot, chiogga beets, glassy pecans, austin honey vinaigrette

BEETS AND FARMER'S CHEESE | 14

roasted & raw beetroot, pickled stems, crispy greens, creamed honey

HEIRLOOM TOMATO & CRAB BISQUE | 14

mint & basil crème fraîche

SEARED YELLOWFIN TUNA | 18

kohlrabi slaw, gochujang mayo

PAN SEARED SCALLOPS | 20

melted leeks, pluot jam

CHAPTER 2

EIGHT OUNCE WAGYU STRIP | 56

smoked corn, pressed potatoes, shaved asparagus

BROWN BUTTER BONE-IN FILET | 62

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

FOURTEEN OUNCE PRIME RIBEYE | 62

yukon potato puree, broiled asparagus, roasted garlic shallot jam

SOUTH TEXAS ANTELOPE TENDERLOIN | 48

nectarine, blueberry wine reduction, wild rice, sugar snaps, green garlic confit

RED SNAPPER | 44

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

PASTURE RAISED HALF CHICKEN | 38

white wine jus lie, kohlrabi, young carrots

BROILED FAIRY TALE EGG PLANT | 29

freetkeh, roasted nectarine, fennel pollen chevre, toasted cashews, skyr

