

SPINDLETOP

STARTER

SEARED SCALLOPS AND ARTISANAL BEER CHORIZO

Pan Seared Scallops and Seasonal Sauteed Vegetables Paired with pistachio Coconut Pesto
Sauce Smoke Paprika Oil (GF,NF)

BUTTERNUT SQUASH AND GINGER SOUP

Roasted Squash Soup with Fresh Ginger Notes Finished With Toasted Pepitas (GF,NF)

GRILLED COMPRESS WATERMELON SALAD

Chard Grill Watermelon Hearts, Honey Mint Lime Vinaigrette and Toasted Pistachio Dust
(GF,DF,VG)

MAIN COURSE

"DIRTY" RED SNAPPER

Seared Snapper with a light Cajun Spice Foam & our signature "dirty rice" mix (GF, NF)

TEXAS WAGYU & COFFEE CHILE ANCHO DEMI

Premium Texas Wagyu Glaze with Coffee & Chili Ancho Reduction Over a Silky Equites Puree
& Chard Roasted Sweet Corn Nibs (GF, NF)

ENOKI HARVEST AND CELERY ROOT PUREE

Roasted Enoki Mushroom Over a Smooth Celery Root Puree, Sous Vide & Sear Cabbage
Glazed with An Artisan "Beef" Demi-glaze.

DESSERT

STRAWBERRY JALAPENO SHORT CAKE

Sweet Jalapeno Syrup Fresh Gulf Strawberries Paired with Vanilla Genoise (NF,V)

CHILI CHOCOLATE MOUSSE

Coconut Cream Dark Chocolate Chili Cinnamon Cocoa Nib Brittle (VG,DF)

CAPPUCCINO NAPOLEAN

Coffee, Chocolate Genoise, Sour Cherries (V)