



THE NICOLETT

BREAD SERVICE

Fry Bread with honey butter  
Lavender Brioche with house-cultured butter

TO BEGIN

Caviar  
individual portion atop corn churro with traditional accoutrements

Desert Salad  
kale, daikon, smoked sesame seeds, piñon, white tamari

Crab Dutch Baby  
coppa, sunchoke, saffron

Wagyu Beef Belly  
glazed in wild maple, braised peppers

Seared Foie Gras  
honeyed heirloom tomato, local sunflower

*Caviar Service for the Table*  
*Supreme Siberian Sturgeon accompanied by brioche, yucca, traditional accoutrements*

GRAINS

Pozole  
Rancho Gordo hominy, green chile, roast peppers, master chicken stock

Agnolotti with Cauliflower and Sherry  
Mimolette cream, quinoa, epazote

"Guitar-Cut" Pasta  
West Texas beef bacon, fried pepper, mesquite bean

Farm Cheese Ravioli  
brown butter, bergamot, Szechuan peppercorn, aged orange

MAINS

Seared Hiramasa  
wild pea ragout, piñon, pecan

Hill Country Antelope  
smoked with our juniper, mesquite bean, squash blossom, scapes

Lamb in the Style of Brisket  
exotic peppercorns, lavender, Texas olive oil potatoes, pickled nopales, olio nuevo

Wild Boar Schnitzel  
brioche crust, romaine kraut, confit potatoes, lemon cucumber, dill

Ribeye for Two  
Midland Meat Company Elite Wagyu accompanied by duck fat-confit mushroom,  
red wine shallot, whole roasted garlic, horseradish  
*\*limited quantities*