



BREAD SERVICE

Fry Bread with honey butter
Japanese Milk Bread with fennel pollen and caramelized onion butter

TO BEGIN

Caviar
served atop yucca with traditional accoutrements

Peekytoe Crab
caramelized sunchoke, oyster mushrooms, piñon

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

Wagyu Flanken Ribs
chili, juniper, red wine shallots

Elk Tartare
green chile, tomatillo, nopales

Seared Foie Gras
coffee-roasted sweet potato, espalette pepper, chicory

GRAINS

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

Maltagliati Pasta
saffron, 10-year aged Parmesan, black pepper

Agnolotti with Cauliflower and Sherry
Mimolette cream, quinoa, epazote

MAINS

Atlantic Trout
house cured in citrus and coriander, charred onion broth, chayote, pepita

Dry-aged Magret Duck Breast
charred kohlrabi, celery root

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

Ribeye for Two
Midland Meat Company premier ribeye accompanied by duck fat-confit mushroom,
red wine shallots, whole roasted garlic, horesradish

**limited quantities*

*Please note that our menu changes frequently.
This is meant to serve as a sample of the offerings you'll see when you dine with us.*