



BREAD SERVICE

Fry Bread with honey butter
Japanese Milk Bread with lavender, house-cultured butter

TO BEGIN

Caviar
individual portion served atop yucca with traditional accoutrements

Cold-smoked Hiramasa
foie gras, black olive oil

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

Peekytoe Crab Dutch Baby
coppa, salsify, saffron

Wagyu Beef Belly
braised local peppers

Seared Foie Gras
preserved lemon marmalade, Sicilian pistachio

Venison Tartare
caper, fried pecan, Nicolett hot sauce

Caviar Service for the Table
Classic White Sturgeon accompanied by brioche, yucca, traditional accoutrements

GRAINS

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

“Breakfast” Carbonara
West Texas beef bacon, salsify cream, cured egg yolk

Ravioli Doppio
venison merguez, yucca, charred vegetable broth

Agnolotti with Cauliflower and Sherry
Mimolette cream, quinoa, epazote

MAINS

Seared Hiramasa
wild pea ragout, piñon, pepita, pecan

Hill Country Venison
smoked with our juniper, mesquite beans, broccolini

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

Wild Boar
house-aged beef lardo, chamisa, Mexican oregano, charred okra

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