



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

Fried Salad
lightly fried local greens and their flowers, warm vinaigrette, guanciale

Crab Dutch Baby
coppa, saffron, yucca

Wagyu Tartare
fried caper, pecan, sherry, sesame

Seared Foie Gras
honeyed heirloom tomato, sunflower, pepita

Caviar Service for the Table
Supreme Siberian Sturgeon accompanied by brioche, yucca, traditional accoutrements
1 oz, 2 oz

GRAINS

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

Agnolotti with Cauliflower and Sherry
Mimolette cream, quinoa, epazote

Farm Cheese Ravioli
brown butter, bergamot, aged orange

Handkerchief Pasta
piperade, mesquite bean, coppa

MAINS

Grilled Cod
melted onion, spring garlic pistou, basil seeds

Fried Chicken in Half Mourning
brined in whey, black truffle mousse, lavender breadings, house pickles

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

Hill Country Antelope
smoked over juniper, preserved pepper, Chimayo chile

Ribeye for Two
Local Prime ribeye accompanied by confit mushroom, red wine shallot, roasted garlic, horseradish
**limited quantities*