



THE NICOLETT

BREAD SERVICE

Fry Bread with honey butter
Japanese Milk Bread with caramelized onion butter

TO BEGIN

Caviar
individual portion served atop yucca with traditional accoutrements

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

Peekytoe Crab
nopales, xoconostle

Duck Pastrami
house-cured magret duck breast, walnut mustard, local escabeche

Elk Tartare
green chile, tomatillo, nopales

Wagyu Flanken Ribs
Fresno pepper, piperade, spruce

Seared Foie Gras
wild grains, local honey

Caviar Service for the Table
Kaluga Queen accompanied by brioche, yucca, traditional accoutrements

GRAINS

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

Desert Gumbo
local guinea fowl, masa harina, Mexican oregano, gold rice

"Guitar-Cut" Pasta
salsify, lavender, black olive oil

Agnolotti with Cauliflower and Sherry
Mimolette cream, quinoa, epazote

MAINS

Grilled Black Cod
red kuri squash, calabacitas, tomato, hoja santa

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

Venison Rossini
foie gras, chimayo chile, crispy leeks, sunchoke

Wild Boar Char-Siu
our cactus pears, glazed oyster mushrooms, achiote, green salt

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