



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, 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

GRAINS

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

Agnolotti with Cauliflower and Sherry
Mimolette cream, quinoa, epazote

"Guitar-Cut" Pasta
fried pepper, mesquite bean, chorizo

Farm Cheese Ravioli
brown butter, bergamot, aged orange

MAINS

Grilled Atlantic Trout
melted onion, salted romaine

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

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

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

Ribeye for Two
Wagyu Gold accompanied by duck fat-confit mushroom,
red wine shallot, whole roasted garlic, horseradish
**limited quantities*