



BREAD SERVICE

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

TO BEGIN

Osetra Caviar
single portion atop yucca, traditional accoutrements

Peekytoe Crab
caramelized sunchokes, oyster mushrooms, piñon

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

Maine Diver Scallops

Elk Tartare
juniper, peanut, chive

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

Wagyu Flanken Ribs
chili, juniper, red wine shallots

GRAINS

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

Acorn Pasta
charred onion, 10-year aged Parmesan, black truffle

Agnolotti with Cauliflower and Sherry
Mimolette cream, quinoa, epazote

MAINS

Black Cod
celery root, vadouvan

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

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*