



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

Wagyu Flanken Ribs  
Fresno pepper, piperade, juniper

Trout Carpaccio  
winter citrus, sumac, slow-roasted egg

Elk Tartare  
green chile, tomatillo, nopales

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

"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*