



BREAD SERVICE

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

TO BEGIN

Caviar
served atop yucca with traditional accoutrements

Peekytoe Crab
nopales, xoconostle

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

Wagyu Flanken Ribs
chili, juniper, red wine shallots

Elk Tartare
green chile, tomatillo, nopales

Seared Foie Gras
wild grains, local honey

GRAINS

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

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

Maltagliati Pasta
saffron, 10-year aged Parmesan, black pepper

Agnolotti with Cauliflower and Sherry
Mimolette cream, quinoa, epazote

MAINS

Grilled Atlantic Trout
house cured in citrus and coriander, rhubarb, calabacitas, alioms

Magret Duck Breast
grilled in hoja santa, garlic scapes, pistachio, pumpkin seed, black mint

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*

*Please note that our menu changes frequently.
This is meant to serve as a sample of the offerings you'll see when you dine with us.*