

Menu

To Start

*chilled carrot soup, coconut powder
tilefish, trout roe
pain perdu, truffle aioli, dos lunas años amarillo
elk, poblano, radish*

Soft Shell Crab

fermented peppers, meyer lemon, white soy

Razor Clam

tomatillo, lemon balm

-or-

Kristal Caviar - 115 -

scallop, seaweed-sherry broth

Foie Gras Mousse

rhubarb many ways, cultured butter croissant

Alaskan Halibut

comeback creek turnip, meyer lemon, dill, parsnip puree

Wild Boar Belly

*celery root puree, venison sausage, boar croquette,
mustard seed agrodulce*

Snap Pea Granita

ginger gelee, lime

Braised Wild Antelope

jus, grilled green garlic puree, asparagus

Texas Elk

onion puree, morels mushrooms, foie gras, bordelaise

Optional Course Add On

Selection of Artisanal Cheeses - 18 -

lavash crackers, accompaniments

Coconut Sorbet

matcha soda

Tres Leches

coconut, marcona almond, alba cinnamon gelato

S'more Tart

house graham, caramelia chocolate, torched marshmallow