

Salads

WARM BRUSSELS SPROUT SALAD

Duck Confit, Pickled Red Onion, Candied Pecans,
Pancetta Vinaigrette 11

WARM CAESAR SALAD

White Anchovy, Toasted Baguette,
Farm Fresh Sunny-Side -Up Egg 12

BELLA VERDI BUTTER LETTUCE

Asian Pears, Marcona Almonds, Maytag Blue Cheese,
Vanilla Vinaigrette 9

STRUBE RANCH TRI-TIP

Mizuna, Blue Cheese, Pine Nut,
Mustard Herb Vinaigrette 11

SIMPLE SALAD

Cucumber, Red Onion, Roasted Tomato,
Fine Herb Vinaigrette 8

Starters

SHRIMP BISQUE

Asian Pear, Chives 10

VEGETABLE CONSOMME

Braised Kale, Cannellini Beans, Pancetta 10

GULF LUMP CRAB CAKE

Apple Tarragon Crème, Basil Oil 16

HAMACHI TARTARE

Korean Pears, Serranos, Sambal Vinaigrette 14

TORCHON OF FOIE GRAS

Kumquat Confit, Tawny Gelée, Truffled Toast 16

STRUBE RANCH WAGYU TARTARE

Creamy Mustard, Grilled Baguette, Quail Egg 13

BEET CARPACCIO

Baby Red Beets, Living Watercress,
Farm Fresh Goat Cheese,
Balsamic Gelée, Olive Oil 10

GRILLED LOCKHART QUAIL

Butternut Squash Risotto, Sage Demiglace 12

VEAL SWEETBREADS

Wild Mushrooms, Farm Egg, Madeira Jus 14

Mains

BUTTERNUT SQUASH RISOTTO

Wild Mushrooms, Sage, Parmesan Reggiano 22

GULF PRAWNS

Kabocha Squash, Apple, Marcona Almond, Cilantro Cream,
Chili Vinaigrette 29

PACIFIC HALIBUT

Beech Mushroom Crust, Wilted Pea Tendrils,
Black Truffle Vinaigrette 33

STRIPED BASS

Brocollini, Jumbo Lump Crab, Grapefruit Buerre Blanc 28

SCALLOPS and PORK BELLY

Carrot Butter, Belly Braise, Pickled Baby Carrots 32

VITAL FARMS CHICKEN

Braised Kale, Roasted Garlic-Whipped Potato,
Natural Jus 24

TEA BRINED DUCK BREAST

Quinoa, Asparagus, Beech Mushrooms,
Orange Gremolata, Foie Gras Jus 31

BEEF TENDERLOIN*

Portobello Mushrooms, Escarole,
Crispy Vidalia Onion Rings, Rosemary Bordelaise 35

SAN ANGELO LAMB RACK & BRAISED SHOULDER*

Pecan Crust, Fingerling Potatoes, Root Vegetables 36

ESPRESSO RUBBED SIKI DEER

Sweet Potatoes, Baby Spinach, Pomegranate Jus 37

BEEF SHORT RIB

Crispy White Cheddar Polenta,
Brussels Sprouts, Baby Carrots 27

*Add fresh shaved black truffles to any dish \$25/gram



EXECUTIVE CHEF * BEN HUSELTON