

LEGENDARY. TEXAS. CUISINE.

Starter

Beef Tenderloin Tamale Sundried Tomato Cream & Pecan Mash

Soup or Salad

Lobster Bisque

Harvest Mix with Baby Kale
Champagne Vinaigrette
Bleu Cheese, Golden Raisins, Marcona Almonds and Bacon Dust

Mixed Field Greens Sherry Wine Vinaigrette Diced Apples, San Saba Pecans and Herbed Goat Cheese

Mains

8oz Grilled Tenderloin with Cognac Peppercorn Cream Chile Dusted Jumbo Shrimp Sweet Potato Mash Hot Honey Brussel Sprouts with Nueske Bacon \$99

Charbroiled 14oz Ribeye with Wild Mushroom Cook's Butter Parmesan Roasted Tri Color Fingerling Potatoes Sauteed Broccolini \$90

Double Bone New Zealand Elk Chop finished with Smoked Pepper Luxardo Demiglace Sweet Potato Mash Hot Honey Brussel Sprouts with Nueske Bacon \$90

Seafood Stuffed Seabass finished with Sundried Tomato Bacon Cream
Sweet Potato Risotto
Sauteed Broccolini
\$85

<u>Afters</u>

Lemon Blueberry Tart with Fresh Berries and Vanilla Whipped Cream
White Chocolate and Pecan Bread Pudding with Bourbon Glaze