

three course (choose from first, third, and fourth)	55
or	
four course	68

a la carte pricing is available below

first:

texas gulf shrimp, horseradish panna cotta, sweet tomato (14)

thin sliced kampachi, asian mesclan, spring scallion ponzu (19)

crab cake, toasted pumpkin seed, avocado coulis, mesclan salad (16)

szechwan peppered axis venison chop, shitake, spicy caramelized apple (16)

hydro-green salad, local herbs, french breakfast radish (12)

second:

chilled cucumber-meyer lemon soup, poached langostine (14)

fricassee of oyster, fresh horseradish, bacon, fingerling potato, mushroom (18)

diver scallop, sea urchin-fennel-turnip ragout (17)

american bison tartare, stewed tomato crostini, shaved manchego (18)

lobster lollipops, shaved chive and tobiko, honey-chili aioli (17)

third:

south texas antelope cfs, chipotle mash potatoes, toasted cumin gravy (30)

texas farmed chicken, roasted bluefoot chanterelle, spaghetti squash (27)

oven roasted gulf snapper, spring saute of ramps and chanterelle, vin rouge (29)

cc beef tenderloin, white asparagus, potato puree (36)

barbecue spice duck breast, sweet potato-sausage hash, bourbon duck jus (28)

long cooked strawberry grouper, aromatic rice, green curry shrimp (27)

fourth:

cinnamon croissant bread pudding, bourbon glaze (7)

dark chocolate gateau, chocolate gelato, vanilla anglaise (8)

fresh blackberries and sour cream (7)

ice cream trio, mango-coconut, pineapple, lime (8)

selection of cheeses (14)

Executive Chef | Jeff Balfour

Executive Sous Chef | Jorge Muñoz