



Dinner Menu #1- \$49.50 per person

Salads

Choice of

Butter Lettuce Salad, Chili Buttermilk, Lardons, Goat Cheese,
Pickled Jalapenos

Romaine, Pecorino Cheese, Anchovy-Lime Vinaigrette

Entrée

Choice of

Preserved Lemon-Garlic Roast Chicken, Crispy Potatoes, Chimichurri

6 oz Beef Tenderloin, Potato Purée, Grilled Asparagus, Steak Butter

Cast Iron Salmon, Avocado and Cucumber Salad, Citrus Nage

Dessert *(Please select 1)*

Blueberry Shortcake, Sweet Cream

Butterscotch Budino, House-made Caramel



Dinner Menu #2- \$57.50 per person

First Course

***Please select one to
offer:***

Rabbit & Rattlesnake Sausage, Spiced Manchego Rosti, Crème Fraiche
Red Chili Marinated Shrimp, Citrus Nage
Grilled Oysters, Garlic Butter, Shaved Manchego, Serrano

Second Course

***Please select two to
offer:***

Butter Lettuce Salad, Chili Buttermilk, Lardons, Goat Cheese, Pickled Jalapenos
Romaine, Pecorino Cheese, Anchovy-Lime Vinaigrette
Tomato Basil Soup, Pistachio Pesto, Parmesan

Third Course

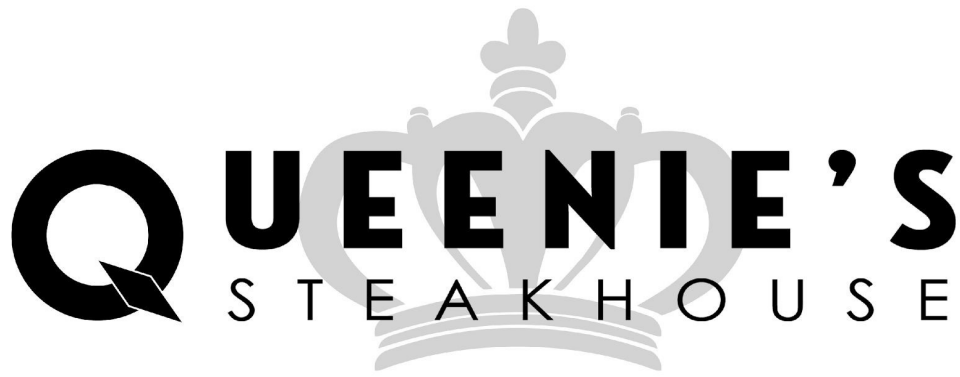
***Please select three to
offer:***

Preserved Lemon-Garlic Roasted Chicken, Chimichurri
8 oz Beef Tenderloin, Potato Purée, Grilled Asparagus, Steak Butter
Cast Iron Salmon, Avocado and Cucumber Salad, Citrus Nage
Bone-In Pork Chop, Cauliflower Puree, Shallot & Poblano Relish, Mustard Jus

Fourth Course

***Please select one to
offer:***

Blueberry Shortcake, Blueberry Coulis, Sweet Cream
Ancho Chile Chocolate Cake, Fresh Vanilla Ice Cream
Butterscotch Budino, House-made Caramel



Dinner Menu #3- \$69.50 per person

First Course

Choose two to be served seated or tray passed:

Rabbit & Rattlesnake Sausage, Spiced Manchego Rosti, Crème Fraiche
Hamachi Tostadas, Guanciale, Ponzu, Cilantro, Serrano
Chicken Fried Quail Legs, Chili Buttermilk
Red Chili Marinated Shrimp, Citrus Nage
Grilled Oysters, Garlic Butter, Shaved Manchego, Serrano

Second Course

Please select two to offer:

Butter Lettuce Salad, Chili Buttermilk, Lardons, Goat Cheese, Pickled Jalapenos
Romaine, Pecorino Cheese, Anchovy-Lime Vinaigrette
Tomato Basil Soup, Pistachio Pesto, Parmesan
Texas Red Chili, Creme Fraiche, Smoked Cheddar, Tortilla Chips

Third Course

Please select three to offer:

Preserved Lemon-Garlic Roasted Chicken, Crispy Potatoes, Chimichurri
8 oz Beef Tenderloin, Potato Purée, Grilled Asparagus, Steak Butter
Cast Iron Salmon, Avocado and Cucumber Salad, Citrus Nage
8oz Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Syrah Demi-Glace
Bone-In Pork Chop, Cauliflower Puree, Poblano & Shallot Relish, Mushroom Jus

Fourth Course

Please select one to offer:

Blueberry Shortcake, Blueberry Coulis, Sweet Cream
Ancho Chile Chocolate Cake, Fresh Vanilla Ice Cream
Butterscotch Budino, House-made Caramel



Dinner Menu #4- \$75.50 per person

First Course

Please choose three to be served seated or butler passed:

Chicken Fried Quail Legs, Chili Buttermilk

Red Chili Marinated Shrimp, Citrus Nage

Elk-Foie Gras Sliders, Blueberry Jam

Grilled Oysters, Manchego, Serrano

Lamb Lollipops, Yuzu Aioli

Hamachi Tostadas, Guanciale, Serrano, Crispy Garlic

Second Course

Please select two to offer:

Butter Lettuce Salad, Chili Buttermilk, Lardons, Goat Cheese, Pickled Jalapenos

Romaine, Pecorino Cheese, Anchovy-Lime Vinaigrette

Tomato Basil Soup, Pistachio Pesto, Parmesan

Texas Red Chili, Creme Fraiche, Smoked Cheddar, Tortilla Chips

Third Course

Please select three to offer:

Preserved Lemon-Garlic Roasted Chicken, Crispy Potatoes, Chimichurri

8 oz Beef Tenderloin, Potato Purée, Grilled Asparagus, Steak Butter

Cast Iron Salmon, Cucumber & Avocado Salad, Citrus Nage

Bone-In Pork Chop, Cauliflower Puree, Poblano & Shallot Relish, Mushroom Jus

8 oz Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Syrah Demi Glace

12 oz Beef Ribeye, Potato Purée, Grilled Asparagus, Steak Butter

12 oz New York Strip, Potato Purée, Grilled Asparagus

Fourth Course

Please select one to offer:

Blueberry Shortcake, Blueberry Coulis, Sweet Cream

Ancho Chile Chocolate Cake, Fresh Vanilla Ice Cream

Butterscotch Budino, House-made Caramel

Add Sides Served Family Style for \$10 Each
Each Side Serves 3-4 Guests

Truffle Mac and Cheese, Fried Artichoke Hearts

Grilled Asparagus, Lemon Zest, Herbed Butter

Yukon Gold Potato Purée

Carrot Home Fries, Goat Cheese

Crispy Brussel Sprouts, Fermented Vinaigrette

Crispy Potatoes, Roasted Garlic Aioli

Buffalo Cauliflower, Bleu Cheese Fondue