



# BLISS

Chef's tasting menu  
(sample menu, subject to change)  
\$150 per person

I

## Charcuterie

Chef's selection of cured meats and cheeses

II

## Hamachi Tostadas

Japanese Hamachi sashimi tostada, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde

III

## Sliders

Chicken fried oyster sliders, spinach, applewood bacon, buttermilk biscuit, brown butter hollandaise

IV

## Spanish Octopus

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado puree, scallion powder, radish, coriander dressing

V

## Gulf Red Snapper

Pan seared snapper, cilantro risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar

VI

## Beef Tenderloin

Pan seared beef tenderloin, potato gratin, blistered shishito peppers, crispy onion rings, braised cauliflower florets, chimichurri sauce

VII

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, cashews, fleur de sel, caramel sauce  
Texas goat cheese cheesecake, pistachio crumble crust, pistachio tuille, mixed berry sauce

\*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness

Mark and Lisa Bliss, Owners/Proprietor

Tony Hernandez

Zachariah Hill

Dorian Mills

Chef de Cuisine

Sous Chef

General Manager

Brittany Hill and Mary Swiger/ Front of House Managers