

BLISS



PRIX FIXE TASTING MENU

\$45.00 PER PERSON

STARTERS

SLIDERS

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

HAMACHI SASHIMI TOSTADAS

Roasted jalapeno avocado, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde

PORK BELLY

Brown sugar cured soy glazed pork belly musubi, seasoned rice, cucumber, carrot, tomato, shiso leaf

SUMMER SALAD

Summer salad of leafy greens, radish, cucumber, bell pepper, carrots, celery, cherry tomatoes, herbs, lemon vinaigrette

ARUGULA

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette

CHARRED OCTOPUS (\$5.00 supplement)

Braised & charred Spanish octopus, blue corn tostada, white bean puree, avocado, scallion powder, radish, coriander dressing

CHARCUTERIE (\$7.00 supplement)

Assorted meats and cheeses with accompaniments

*Il Monticello Gropolo, Vermentino, Liguria, 2019, \$44// Dancing Crow, Sauvignon Blanc, Lake County, \$45
Arnaud Lambert, Clos de Midi, Chenin Blanc, France, 2018, \$50// Enfield, Chardonnay, California, 2017, \$72*

ENTRÉES

VEGETARIAN BOWL

Farro bowl with roasted figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

GEORGE'S BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeno cilantro beurre blanc

NORWEIGIAN SALMON

Pan seared sake marinated filet of salmon, Vaudovan spiced red quinoa & lentils, roasted vegetables, kale, baby beets, avocado cucumber lemon dill relish

BRAISED BEEF SHORT RIBS

Roasted garlic mashed potatoes, Honshimeji mushrooms, candied carrots, sugar snap peas, horseradish crème fraiche

B.B.Q. GULF SHRIMP & CRAB (\$15.00 supplement)

Sautéed head on gulf shrimp, hot buttered crab, roasted tomatillo, poblano, jalapeno, cilantro risotto, New Orleans BBQ sauce

MEDITERRANEAN BRANZINO (\$15.00 supplement)

Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin and sunflower seeds, white soy, tahini-chile dressing

LOCKHART QUAIL (\$10.00 supplement)

Roasted quail (2 pcs.) stuffed with dirty rice, celery root puree, caramelized onion & apple compote, braised greens, roasted vegetables, black pepper cider sauce

BEEF TENDERLOIN (\$20.00 supplement)

Pan seared beef tenderloin, twice baked potato gratin, charred spring onion, blistered shishito peppers, cherry tomatoes, chimichurri, roasted red bell pepper

Xavier Monnot, La Fussiere, Monopole, 1er Cru, Maranges, 2015, \$80//Le Puy, Emilien, Bordeaux, France, 2016, \$120

DESSERTS

CHOCOLATE

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, fleur de sel, bourbon caramel sauce

TEXAS GOAT CHEESECAKE

Pistachio shortbread crust, huckleberry port sauce, pistachio brittle

BUTTER CAKE (\$4.00 supplement)

Vanilla anglaise, crème fraiche ice cream, rum glazed bananas, caramel glass

No Substitutions/No Split Plates Please

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