

# PRIX FIXE TASTING MENU

\$ 55.00 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

## ENTRÉES

### VEGETARIAN BOWL (\$45 person)

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

### MEDITERRANEAN BRANZINO

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

### LOCKHART QUAIL

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

### B.B.Q. GULF SHRIMP & CRAB (\$5.00 supplement)

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

### BEEF TENDERLOIN (\$10.00 supplement)

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

## 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