

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

ARUGULA

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

CHARRED OCTOPUS (\$5.00 supplement)

Braised & charred Spanish octopus, crispy potatoes, 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

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

BRAISED BEEF SHORT RIBS

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

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