



BLISS

Happy Valentine's Day!

\$135 per person

FIRST COURSE

Choice of:

East Coast oysters on the half shell, champagne mignonette, squid ink crackers

Mexican street corn fritters, chili lime butter, lime

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

Seared sea scallop, white cheddar grits, sautéed spinach, avocado mousse, cilantro lime jalapeño beurre blanc *GF

Japanese hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette

Crispy oyster sliders, candied applewood bacon, sautéed spinach, buttermilk chive biscuits, brown butter hollandaise

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

SECOND COURSE

Choice of:

LOCKHART QUAIL

Fried quail, fennel and parsley salad, braised collard greens, gochujang butter sauce

VEGETARIAN BOWL

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

GULF RED SNAPPER

Pan-seared red snapper, cilantro risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar *GF

MEDITERRANEAN BRANZINO

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

BEEF SHORT RIBS

Red wine-braised short ribs, roasted garlic mashed potatoes, mushrooms, sugar snap peas, honey-glazed carrots, horseradish crème fraiche *GF

BEEF TENDERLOIN

(\$15 supplement)

Pan-seared beef tenderloin, potato gratin, blistered shishito peppers, braised cauliflower, au poivre, crispy onion rings

TEXAS AKAUSHI BONELESS RIBEYE *GF

(\$46 supplement)

Pan-seared ribeye, house-made steak sauce, roasted garlic mashed potatoes, blistered shishito peppers, tomatoes, sauteed caulini

(Add foie gras to any dish: \$20 supplement)

THIRD COURSE

Choice of:

Pumpkin cheese cheesecake, hazelnut shortbread crust, salted caramel sauce, cranberry coffee nut crunch, butter pecan ice cream

Butter cake, apple and brown sugar chutney, vanilla ice cream, crème anglaise

Flourless chocolate cake, chocolate ganache, chocolate mousse, caramel cashew popcorn, espresso gelato

Vegan sorbet trio *GF

Menu is subject to change due to availability

Mark & Lisa Bliss-Proprietors

Dorian Mills-General Manager

Tony Hernandez-Chef de Cuisine

Zachariah Hill-Sous Chef

Brittany Hill and Mary Swiger-Front of House Managers