



### **First Course (choose one)**

*Chicken Liver Mousse | pani puri, huckleberry, cherry mostarda*

*XO Deviled Eggs | cage-free egg, scallion, caviar, fresh herbs*

*Caramelized Onion Toast | Cypress Midnight Moon cheese, frisee, veal stock*

*Braised Pork Belly | cherry glaze, pickled shitake mushroom, pepper relish*

*Prime Filet Mignon Tartare | lavash, cured egg yolk, fresh horseradish*

### **Second Course (choose one)**

*Hope Farms Organic Beets | caramelized yogurt, candied pistachio, blue cheese, red onion, citrus*

*Farmers Market Greens | shaved vegetables, toasted hemp seed, Humboldt Fog cheese, garden herb vinaigrette*

*Corn Chowder | cream, bacon, celery, chives*

### **Third Course (choose one)**

*Roasted Air-Chilled Chicken Thigh | Free Bird air- chilled chicken, roasted potato, shaved fennel, salsa verde*

*Seasoned Steelhead Ocean Trout | squash blossoms, sweet corn succotash, lemon butter*

*Carrot Gnocchi | garden herb pistou, fresh peas, Parmigiano Reggiano*

*Shrimp Louie | little gem lettuce, cucumber, smoked trout roe, harissa Louie, boiled egg*

*Prime Beef Meatloaf | prime filet mignon trimmings, onion bechamel, prosciutto jus, heirloom tomato*

*Italian Sausage Triangoli | preserved lemon Beurre Blanc, sage, capers*

### **Fourth Course (choose one)**

*Gold Finger | Mango, vanilla streusel, chantilly, lime zest*

*Chocolate Terrine | espresso, raspberry, cocoa nib tuile*

*Texas Peaches & Ice-Cream | Lightsey Farms-( Mexia Texas) Peaches, vanilla ice-cream*

*Succulent*  
FINE DINING

Please refrain from any form of smoking on our restaurant property. No outside decor allowed. Gratuity of 20% is added to parties of 6+. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illnesses.