

SATX  2015

SUPPER

AMERICAN EATERY

STARTERS

- + **texas oysters*** raw on the half shell, sherry-agave mignonette **4 ea**
- + **texas oysters chargrilled*** barbeque butter, duck fat breadcrumbs, fines herbes **4 ea**
- + **shrimp cocktail*** house cocktail sauce, lemon **26**
- + **caviar kit*** osetra noir caviar, potato chips, chive crème fraîche **105**
- + **beef tartare*** pickled green tomato, onion ash, bone marrow aioli, green tomato aguachile **19**
- + **smoke & pickles** smoked & pickled beets, whipped mint goat cheese, blood orange **18**
- + **foie gras torchon** citrus marmelade, blueberry molasses, pickled seasonal vegetable **24** (upon availability)
- + **bread service** house-made koji butter, sea salt **10**

SOUP & SALADS

- + **market soup** utilizing local ingredients & seasonal produce **15**
- + **dino kale caesar** anchovy breadcrumbs, reggiano, preserved meyer lemon, white anchovy **15**
- + **little gem wedge** crispy smoked pork belly, roquefort, seasonal radish, pickled shallot, dill **16**
- + **winter citrus salad** assorted citrus, fennel, shaved red onion, citrus vinaigrette **15**

MAINS

- + **pork jowl & lentils** cardamom-braised pork jowl, beluga lentils, mirepoix, grilled bread **28**
- + **smoked fried quail** sweet corn chow chow, pickled tomatillo, apple & pear **29**
- + **lamb chop** lamb demi-glace, celery root white chocolate purée, lavender herbes de provence **58**
- + **single bone pork chop** sauce charcutière, fennel salad **33**
- + **koji smoked duck** kabocha miso, dashi compressed pear, burnt treviso **38**
- + **tracy's truffle risotto** foraged mushrooms, black truffle, reggiano **33**

FROM THE GRILL

- + **pescado divorciado** butterflied branzino, sauce diablo, epazote persillade, radish, red leaf lettuce **48**
- + **spanish octopus** sauce romesco, smashed potatoes, chorizo, fennel salad **32**
- + **double bone pork chop** sauce charcutière, fennel salad **51**
- + **filet 8oz** poached asparagus, sunchoke purée, maitake mushroom jus **55**
- + **ny strip 14oz** foraged mushroom cream sauce **62**
- + **cowboy ribeye 22oz** sweet potato soubise, baby turnips, bordelaise **90**

SIDES

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| + charred cabbage miso tahini, chili honey 10 | + brussels sprouts dijon, white balsamic, herbs 12 |
| + french fries herbs, aioli 10 | + roasted carrots cilantro labneh, pecan dukkah 12 |
| + potatoes dauphinoise gruyère mornay 15 | + charred broccoli muzquiz peanuts, urfa aioli 12 |