

DINNER MENU #1

49.50 PER PERSON

SALAD

Choice Of:

Mixed California Greens, Sherry-Caramelized Shallot Dressing,
Maytag Blue Cheese Crisp

Romaine Salad, Smoked Anchovy-Lime Vinaigrette,
Sour Dough Croutons, Shaved Grana

ENTREE

Choice Of:

6oz Beef Tenderloin, Yukon Gold Mashed Potatoes, Grilled Asparagus

Smoked Pork Tenderloin, Smoked Manchego Polenta,
Crispy Onions, Braised Garlic Sauce

Seasonal Fish

DESSERT

House Made Ice Cream Cookie Sandwich

ADD SIDES SERVED FAMILY STYLE FOR \$10 EACH

Serves 3

Yukon Gold Mash
Sautéed or Fried Spinach
Grilled Asparagus
Crispy Onions
Truffled Mushrooms

APPETIZERS ARE AVAILABLE TO ADD A LA CARTE



DINNER MENU #2

57.50 PER PERSON

APPETIZER

Please Select One to Offer:

Australian Lobster, Poblano Wontons, Whipped Parsnips, Serrano Chili Vinaigrette
Rabbit-Rattlesnake Sausage, Spicy Manchego Rosti, Crème Fraîche

SALAD

Choice Of:

Mixed California Greens, Sherry-Caramelized Shallot Dressing,
Maytag Blue Cheese Crisp

Romaine Salad, Smoked Anchovy-Lime Vinaigrette,
Chipotle-Asiago Croutons, Shaved Grana

ENTREE

Please Select Three to Offer:

8oz Beef Tenderloin, Yukon Gold Mashed Potatoes, Grilled Asparagus

Smoked Pork Tenderloin, Smoked Manchego Polenta,
Crispy Onions, Braised Garlic Sauce

Seared Texas Quail, Chef's Seasonal Side

Chicken Fried Steak, Yukon Gold Mashed Potatoes,
Broccolini, Wild Mushroom Gravy

Seasonal Fish

DESSERT

Please Select One to Offer:

House Made Ice Cream Cookie Sandwich

Tuaca Cappuccino Flan

ADD SIDES SERVED FAMILY STYLE FOR \$10 EACH

Serves 3

Yukon Gold Mash
Sautéed or Fried Spinach
White Truffled Mac and Cheese
Grilled Asparagus
Crispy Onions
Truffled Mushrooms

DINNER MENU #3

69.50 PER PERSON

APPETIZER

Select Three To Offer, Can Be Served Seated Or Butler Passed

Hamachi Tostadas, Ponzu, Cilantro, Toasted Garlic, Bacon, Serrano

Kangaroo Carpaccio "Nachos," Avocado Salsa, Habañero-Fig Demi-Glace

Heirloom Tomato and Goat Cheese Tarts

Australian Lobster, Poblano Wontons, Whipped parsnips, serrano chile vinaigrette

Rabbit and Rattlesnake Sausage, Spicy Manchego Rosti, Crème Fraiche

SALAD / SOUP

Please Select Two to Offer:

Mixed California Greens, Sherry-Caramelized Shallot Dressing,
Maytag Blue Cheese Crisp

Romaine Salad, Smoked Anchovy-Lime Vinaigrette, Chipotle-Asiago Croutons,
Shaved Grana

Butter Lettuce, Applewood Smoked Bacon Lardoons, Spiced Pepitas, Chili Buttermilk

Pork Green Chili, Sharp Cheddar

Texas Yellow Squash Soup, Gruyère Cheese, Crème Fraîche

ENTREE

Please Select Three to Offer:

8 oz Beef Tenderloin, Yukon Gold Mashed Potatoes, Grilled Asparagus

Smoked Pork Tenderloin, Smoked Manchego Polenta, Crispy Onions,
Braised Garlic Sauce

Seared Texas Quail, Chef's Seasonal Side

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Grilled Asparagus,
Syrah Demi-Glace

Rocky Mountain Elk Loin, Salsify, Hen of the Woods, Swiss Chard, Candied Grapes

Chicken Fried Steak, Yukon Gold Mashed Potatoes, Broccolini, Wild Mushroom Gravy

Seasonal Fish, Smoked Crawfish Chowder, Crispy Parsnips



DINNER MENU #3

(CONTINUED)

DESSERT

Please Select One to Offer:

House Made Ice Cream Cookie Sandwich

Ancho Chile Chocolate Cake, Vanilla Bean Ice Cream

Tuaca Cappuccino Flan

Upside Down Pineapple Cast Iron Cakes, Housemade Pineapple Cream Sorbet

ADD SIDES SERVED FAMILY STYLE FOR \$10 EACH

Serves 3

Yukon Gold Mash

Sautéed or Fried Spinach

White Truffled Mac and Cheese

Grilled Asparagus

Crispy Onions

Truffled Mushrooms



DINNER MENU #4

79.50 PER PERSON

APPETIZER

Select Three To Offer, Can Be Served Seated Or Butler Passed

Elk Sausage Sliders, Foie Gras, Blueberry Jam

Seared Diver Scallop, Carrot-Ginger Puree, Micro Cilantro

Australian Lobster, Poblano Wontons, Whipped Parsnips, Serrano Chili Vinaigrette

Seared Lamb Lollipops, Yuzu Aioli

Rabbit and Rattlesnake Sausage, Spicy Manchego Rosti, Crème Fraîche

Seared Kangaroo Nachos, Avocado Salsa, Habanero-Fig Demi-Glace

SALAD / SOUP

Please Select Two to Offer:

Mixed California Greens, Sherry-Caramelized Shallot Dressing,
Maytag Blue Cheese Crisp

Romaine Salad, Smoked Anchovy-Lime Vinaigrette, Chipotle-Asiago Croutons,
Shaved Grana

Butter Lettuce, Applewood Smoked Bacon Lardoons, Spiced Pepitas,
Chili Buttermilk

Pork Green Chili, Sharp Cheddar

Texas Yellow Squash Soup, Gruyère Cheese, Crème Fraîche

Warm Hominy, Lamb Bacon, Swiss Chard, Muenster, Quail Egg

ENTREE

Please Select Three to Offer:

8 oz. Beef Tenderloin, Yukon Gold Mash, Grilled Asparagus

Smoked Pork Tenderloin, Smoked Manchego Polenta, Crispy Onions,
Braised Garlic Sauce

Seared Texas Quail, Chef's Seasonal Side

Roasted Garlic Stuffed Beef Tenderloin, Western Plaid Hash, Grilled Asparagus,
Syrah Demi-Glace

Rocky Mountain Elk Loin, Salsify, Hen of the Woods, Swiss Chard, Candied Grapes

Chicken Fried Steak, Yukon Gold Mashed Potatoes, Broccolini, Wild Mushroom Gravy

Seasonal Fish, Smoked Crawfish Chowder, Crispy Parsnips

DINNER MENU #4

(CONTINUED)

DESSERT

Please Select One to Offer:

House Made Ice Cream Cookie Sandwich

Tuaca Cappuccino Flan

Upside Down Pineapple Cast Iron Cakes, Housemade Pineapple Cream Sorbet

Ancho Chile Chocolate Cake, Vanilla Bean Ice Cream

ADD SIDES SERVED FAMILY STYLE FOR \$10 EACH

Serves 3

Yukon Gold Mash

Sautéed or Fried Spinach

White Truffled Mac and Cheese

Grilled Asparagus

Crispy Onions

Truffled Mushrooms



DINNER BUFFET #1

40.00 PER PERSON

Acorn Squash, Aged Vinegar Tarts

Australian Lobster and Poblano Wontons, Whipped Parsnip,
Serrano Chile Vinaigrette

Mixed California Greens, Sherry-Caramelized Shallot
Dressing, Maytag Blue Cheese Crisp

Grilled Texas Catfish, Smoked Cheddar Grits,
Spicy Ranchero Sauce

Grilled Sliced Beef Tenderloin, Yukon Gold Mashed Potatoes,
Braised Garlic Sauce



DINNER BUFFET #2

45.00 PER PERSON

Acorn Squash, Aged Vinegar Tarts

Australian Lobster and Poblano Wontons, Whipped Parsnip,
Serrano Chile Vinaigrette

Romaine Salad, Smoked Anchovy-Lime Vinaigrette,
Sour Dough Croutons, Shaved Grana

Grilled Wing-On Chicken Breasts, Seasonal Vegetables

Grilled Texas Catfish, Smoked Cheddar Grits,
Spicy Ranchero Sauce

Grilled Sliced Beef Tenderloin, Yukon Gold Mashed Potatoes,
Braised Garlic Sauce



DINNER BUFFET #3

50.00 PER PERSON

Whole Roasted, Caviar Decorated Atlantic Salmon with Texas Garnish

Australian Lobster and Poblano Wontons, Whipped Parsnip,
Serrano Chile Vinaigrette

Anti-Pasta Platter with Grilled Imported Cheeses, Cured Meats,
Spanish Olives, and Marinated Cremini Mushrooms

Romaine Salad with Smoked Anchovy-Lime Vinaigrette,
Sour Dough Croutons and Shaved Grana

Grilled Sliced Beef Tenderloin, Yukon Gold
Mashed Potatoes, Braised Garlic Sauce

Smoked Pork Loin, Creamy Roasted Corn Chowder

