

FIRST CHAPTER

- STORIES SPRING GREENS | 16**
artisan greens, pea tendrils, shaved young carrot, early radish, asparagus, snow peas, strawberry vinaigrette, herb sprouts
- HOUSEMADE FARMER'S CHEESE | 18**
farmer's cheese, fresh herbs, olive oil cake, strawberry conserve, cultured cream, pickled baby beet, scallion oil
- EARLY SPRING SOUP | 15**
spring pea, leeks, arugula, fresh cream, black truffle, rye crumble

SECOND CHAPTER

- PAN SEARED SCALLOPS | 23**
milled corn polenta, green garlic chimichurri, micro green salad
- HOUSE GRAVLAX | 23**
cured cold water salmon, creme fraiche, blue corn blini, pickled green tomatoes, caviar
- GOAT CHEESE RICOTTA GNOCCHI | 19**
house-made ricotta, spring pea puree, squash blossoms, wilted pea shoots, Parmigiano Reggiano
- SEARED AHI TUNA | 24**
kohlrabi slaw, gochujang mayonnaise, ponzu
- SHELLED OYSTER | 4 EACH**
rosewater horseradish granite, pickled celery, radish

THIRD CHAPTER

- PRIME FILET MIGNON | 64**
hi-fi mushrooms, beetroot balsamic emulsion, pressed potatoes
- BRAISED LAMB SHANK | 56**
slow braised Texas lamb, soft polenta, wilted greens, spring onions, lamb jus
- ELK LOIN | 58**
wild rice, cracked wheat, fresh spinach, raspberry glaze, kohlrabi and candied pecan salad
- SOUTH TEXAS ANTELOPE TENDERLOIN | 58**
braised greens, roasted baby carrot, red wine reduction, mustard fruits
- TEXAS WAGYU STRIP STEAK | 68**
potato puree, shaved asparagus, red wine reduction
- FOURTEEN OUNCE PRIME RIBEYE | 64**
pressed potatoes, shaved brussel sprouts, roasted shallot
- SEASONAL FRESH FISH | 48**
pan seared, roasted bell pepper puree, pearled couscous, pickled dill French beans
- PASTURE RAISED HALF CHICKEN | 38**
white wine jus lie, kohlrabi, young carrots
- SPICED MEXICAN YAM | 32**
roasted parsnip, mulled wine poached pear, hydroponic kale, dates, labneh, chevre cheese

An automatic 18% gratuity will be added to groups of 8 or more.

