

LENOIR

WEEK OF APRIL 9TH, 2018

THREE-COURSE PRIX FIXE MENU

CHOOSE ANY ITEMS

48

FIELD

warm tallow-roasted carrots / peanut paté / carrot top gremolata
heirloom tomato / oaxacan hominy salad / chèvre velveeta / black olive oil
green corn masa gnocchi / green onion nage / grilled pea shoots / almonds

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SEA

poached octopus / takowasa / nopales / sunflower seeds / harissa*
kazu-marinated frog legs / pea broth / rice cake / herbs
brussels sprout roasted fish / green curry brussels / fish glaze

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LAND

antelope carpaccio / whiskey tea gel / spring greens / sumac*
roasted rabbit / hakurei turnips / carrots / crème fraîche / bunny bacon
texas wagyu / saag / ginger / turnip bone marrow*

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DREAM

texas strawberry chiboust / whipped chèvre / corn cookie
coco leche cake / chocolate ice cream / peanut honeycomb / chocolate mint
texas grapefruit & almond cake / gingered honey / saint agur bleu cheese

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extra course • 12

sweet potato + red fife bread with daily spread • 5
murder point oysters / strawberry mignonette* • 18

wine pairings • 40

*contains raw or undercooked items
eating undercooked meat, fish or eggs can increase the risk of food borne illness