

# DRISKILL GRILL

## F I R S T C O U R S E

### **Beef Tartare**

Fried Oysters, Tobiko Caviar, Hot Mustard

### **Five Apple Salad**

Fresh Ricotta, Crisp Sweet Potato, Spiced Lemon Vinaigrette

### **Poached Lobster**

Tasmanian Honey, Mixed Fall Radish Salad, Rosemary Butter

### **White Asparagus and Arugula Salad**

Levante Anchovies, Manchego Aioli, Shallots

### **Texas Chop Salad**

Maytag Bleu Cheese, Smoked Bacon, Avocado, Crisp Plantains

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## S E C O N D C O U R S E

### **Hungarian Goulash**

Braised Veal Cheeks, Caramelized Salsify, Potato Cracker

### **Calamari Frito Misto**

Octopus, Artichokes, Fennel, Black Olive Oil

### **Pistachio Crusted Sea Scallop**

Scallop Quenelle, Chanterelle Mushrooms, Truffled Herb Salad

### **Duck Confit Ravioli**

Braised Celery, Port Salut, Duck Consommé

### **Hot Smoked Bandera Quail**

Coriander Orange Curd, Patron Granita, Cilantro

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## T H I R D C O U R S E

### **African Salt Water Prawns**

Grilled Chorizo, Charred Tomatoes, Corn Butter, Coriander

### **Pan Roasted Skate Wing**

Brown Butter Spaetzle, Yellow Wax Beans, Sauce Veronique

### **Flash Seared Ahi Tuna**

Tuna Maki Roll, Enoki Tempura, Orange-Wasabi Broth

### **Broiled Lobster Tail**

Green Onion Crêpe, Lobster Grits, Smoked Almond Butter

ADDITIONAL \$10 SUPPLEMENT

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### **Pan Roasted Veal Tenderloin**

Crisp Veal Sweetbreads, Parpadelle Pasta, Sauce Mornay

### **Braised Beef Short Ribs**

Celery Root Purée, Trumpet Royale Mushrooms, Sauce Bourguignonne

### **Crisp Breast of Duck**

Sun Chokes, Braised Lettuce, Sunflower Sprouts, Apple-Raisin Hollandaise

### **Jameson Farms Rack of Lamb**

Wild Mushroom Risotto, Garlic Chips, Oregano Herb Broth

### **Slow Roasted Beef Tenderloin**

Onion-Truffle Crumble, Parmesan "Fries," Tarragon Beurre Rouge

ADDITIONAL \$10 SUPPLEMENT

### **Prime New York Strip**

Horseradish Turnips, Roasted Pearl Onions, Collard Greens

**Three Courses**

**\$65**

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### **Six Course Tasting Menu**

\$95 per person

\$135 per person  
paired with wine

### **Chef's Nine Course Tasting Menu**

\$125 per person

\$185 per person  
paired with wine

**David J. Bull**  
Executive Chef