

DRISKILL GRILL



THIS IS ONLY A SAMPLE MENU AS THE DRISKILL GRILL'S MENU CHANGES DAILY.

Appetizers

Artisanal Cheese \$14

Gorgonzola Dolce – Past. Cow | Moliterno-
Raw Sheep | Humboldt Fog- Past. Goat

Charcuterie \$12

“House” Cured Meats | Grain Mustard |
Pickled Garden Vegetables

Starters

Oven Roasted Root Vegetable Salad \$9

Beets, Parsnips, Sweet Potato, Honey Comb,
Beet Caramel, Bourbon-Bacon Vinaigrette

“Bella Verdi Farms” Salad \$10

Toasted Pumpkin Seeds, Caramelized Apple,
Bleu Cheese, Roasted Lemon Vinaigrette

Parsnip And Garlic Bisque \$9

Crab Salad, Crème Fraiche

Driskill Caesar Salad \$9

Baby Romaine, Parmesan, Fried Capers,
Lemon Garlic Aioli, Anchovy Dust

Raw

Prime Beef Tartar \$14

American Sturgeon Caviar, Truffled Aioli,
Quail Egg, Strawberry-18 Year Balsamic Jam

Hawaiian Ahi Poke \$14

Sesame-Soy Glaze, “Market” Herb Salad,
Sesame Lavosh, Yuzu-Ginger Lemonade

Main Plates

Fennel Roasted Tasmanian Salmon \$29

Winter Succotash, Oven Roasted
Chanterelles, Roasted Shallot Butter

Butter Roasted North Sea Turbot \$29

Green French Lentils, Collard Greens,
Roasted Tangerine Butter

Roasted Butternut Squash Risotto \$24

Roasted Butternut Puree, Oven Roasted
Chanterelles, Texas Goat Cheese

Cast Iron Mediterranean Bronzini \$29

Smoked Cheddar And Duck Confit Grits,
Braised Swiss Chard, Roasted Lemon Butter

Prime Beef And Wild Texas Game

Prime Aged Filet Mignon \$38

Smoked Cheddar Grits, Roasted Wild
Mushrooms, Glazed Cipolini Onions

12 Ounce Aged Prime Rib-Eye \$36

Stilton Blue Cheese Farro, Asparagus,
Roasted Miatake Mushrooms, Bordelaise

Cranberry-Orange Glazed Quail \$24

Creamy Polenta, Pan Roasted Cauliflower,
Ginger-Bacon Powder, Maple Butter Drizzle

Gingerbread-Pecan Crusted Pork Belly \$29

Black Eyed Peas, Bacon-Cornbread Puree,
Baby Carrots

Grilled “Strube Ranch” Wagyu Sirloin \$36

Parsnip Puree, Baby Carrots, Cherry - Foie Gras Bordelaise



DRISKILL GRILL



Chef's "Farm To Table" Five Course Tasting Menu

Our Chef's Work Closely With Local Farmers
Dedicated to Providing Sustainable Cuisine

Oven Roasted Root Vegetable Salad

Beets, Parsnips, Sweet Potato, Honey Comb,
Beet Caramel, Bourbon-Bacon Vinaigrette

Hawaiian Ahi Poke

Sesame-Soy Glaze, "Farmers Market" Herb Salad,
Sesame Lavosh, Yuzu-Ginger Lemonade

Fennel Roasted Tasmanian Salmon

Winter Succotash, Oven Roasted Chanterelles, Roasted Shallot Butter

Grilled "Strube Ranch" Wagyu Flatiron

Truffled Purple Potato Puree, Collard Greens, Maitake Mushrooms, Bordelaise

Chocolate Carmel Crunch Bar

Malted Milkshake, Candied Hazelnuts

\$65 Per Person - \$110 with Wine Pairing

Legendary Seven Course Flights

Let The Chef Customize A Seven Course Flight.
Selections Will Include Cheese & Dessert

\$85 Per Person - \$150 with Wine Pairing

Chef's Three Course Market Menu

Starters

"Bella Verdi Farms" Salad

Toasted Pumpkin Seeds, Caramelized Apple, Bleu Cheese, Roasted Lemon Vinaigrette
or

Parsnip And Garlic Bisque

Crab Salad, Crème Fraiche

Entrée Selections

Grilled Texas Quail

Creamy Polenta, Pan Roasted Cauliflower, Black Currant Demi Glace
or

Cast Iron Mediterranean Bronzini

Smoked Cheddar And Duck Confit Grits, Braised Swiss Chard, Roasted Lemon Butter
or

Roasted Butternut Squash Risotto

Roasted Butternut Puree, Oven Roasted Chanterelles, Texas Goat Cheese

Desserts

Chocolate Carmel Crunch Bar

Malted Milk Shake, Candied Hazelnuts
or

Spiced Honey-Amaretto Semi-Fredo

Fig-Date Compote, Marcona Almonds, Amoretti Crunch

\$39 per person

Executive Chef
Jonathan Gelman

Chef de Cuisine
Skyler Golden

Executive Pastry Chef
Tony Sansalone

"Our Menus are Guided by Principles of Sustainability"

There is a risk associated with consuming raw or under cooked foods such as meat,
poultry or seafood products especially if you have certain medical conditions
Items are prepared to your specific request of doneness
Dressings may contain raw egg

