

DRISKILL GRILL

THURSDAY, MAY 1, 2008

FIRST COURSE

Beef Tartare

Fried Oysters, Tobiko Caviar, Hot Mustard
18

White Asparagus and Arugula Salad

White Anchovies, Manchego Aioli, Ver Jus Vinaigrette
16

Texas Chop Salad

Maytag Blue Cheese, Smoked Bacon, Avocado, Crisp Plantains
15

Heirloom Tomato Salad

Fresh Mozzarella, Watercress, Aged Balsamic
18

Ahi Tuna Tartare

Granny Smith Apples, Herb Oils, Marcona Almonds
20

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SECOND COURSE

Roasted Tomato Soup

Brioche Grilled Cheese
14

Honey and Butter Roasted Maitake Mushroom

Savory Chevre, Spinach Baklava
16

Pistachio Crusted Sea Scallop

Scallop Quenelle, Bluefoot Mushrooms, Truffle Herb Salad
18

Smoked Bandera Quail

Celeriac, Trumpet Royales, Lavender Risotto
18

Butter Poached Lobster

Pineapple Carpaccio, Micro Spinach Salad, Mango Coulis
Three Course Supplement 10
24

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THIRD COURSE

Australian King Prawns

Grilled Chorizo, Charred Tomatoes, Corn Butter, Coriander
40

Crispy Red Snapper

Heirloom Tomato Salad, Baby Carrots, Vanilla Parsnip Puree
36

Pan Seared Mero

Crimson Lentils, Tart Cherry Compote, Almond Caper Vinaigrette
38

Seared Ahi Tuna and Kona Kampachi

Dungeness Crab, Hearts of Palm, Orange Butter
36

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Cinnamon Dusted Duck Breast

Sunchoke Puree, Savoy Greens, Apple-Raisin Hollandaise
36

Dijon Crusted Colorado Lamb Chops

Dauphinoise Potato, Molasses Wilted Spinach, Rosemary Jus
38

Pan Seared Beef Tenderloin

Roasted Garlic, Pommes Puree, Cipollini Onions
40

Veal Tenderloin

Meyer Lemon, Spaetzle, Sweet Breads, Asparagus
42

Prime Ribeye Export

Fingerling Potato Confit, White Asparagus, Carrot Purée
44

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Six Course Tasting Menu

95 per person

145 per person

paired with wine

Nine Course Tasting Menu

125 per person

195 per person

paired with wine