



A TASTING *of* TEXAS BOURBON

FEATURING



FIRST COURSE

| HONEYDEW |

Candied Kurabota Pork Belly, Smoked and Compressed Peaches, Fennel Pollen, Pickled Cauliflower, Local Honey-Vinegar Gastrique.

SECOND COURSE

| SMALL BATCH |

Sautéed Texas Gulf Snapper, Yuzu Gelée, Micro Salad of Mâche and Verbena, Toasted Macadamia, English Cucumber and Apple Slaw.

MAIN

| COWBOY BOURBON |

Rosewater Brined Hudson Valley Duck Breast, Savory Bread Pudding of House Baked Rye, Leeks and Smoked Gouda. Armagnac and Morello Cherry Reduction, Celery Branch and Leaf.

DESSERT

| BALMORHEA™ |

Amaretto Espresso Cake, Crème Fraiche Caramel with Marcona Almonds, Cocoa Crème Anglaise.