

FALL & WINTER PLATED DINNER MENU

LIGHT OR HEARTY STARTER

Select one

Baby Spinach Salad: crispy bacon, soft boiled eggs with pickled shallots & honey sherry vinaigrette
Medley of Baby Lettuces: wine-soaked cranberries & honey roasted shallots
Two Hearts Salad Hearts of Romaine & Palm: nicoise olives, shaved manchego cheese & lemon citronette
Texas Onion Soup: house-made beef stock, from roast texas wagyu bones & caramelized sweet texas onions
Tomato Basil: (vegetarian) plum tomato puree, sautéed onions, & fresh basil, spiked with fresh squeezed orange juice & cream

FROM THE RANCH

All Natural, Hormone-, & Antibiotic Free Chicken Breasts

\$60/person

Tamale Chicken Breast: ancho-infused masa stuffed chicken breast, orange chili salsa
Winter Citrus Chicken with Sage: bathed in locally grown oranges & meyer lemon with crisp sage leaves
Chicken Florentine: nested in baby spinach, aged cheese, & roasted nuts
Parmesan Crusted Chicken Breast: lemon, white wine reduction, & capers
Masala Chicken: with beet & coriander chutney

FROM THE PASTURE

Locally Raised Pastured Pork, Lamb & All Natural Pastured Beef

\$60/person

Ginger Brined Pork Loin: with rum soaked dried fruit compote
Apple & Sage stuffed Pork Loin
Cottage Pie: ground texas wagyu beef with garlic, onions, carrots, & peas topped with mashed potatoes, & served with brown stock gravy
Smoked Lamb Shoulder: balsamic vinegar, rosemary, & dijon mustard marinated lamb shoulder served over polenta (add \$5)
Texas Pot Roast: winter aromatics cooked into this chipotle-spiced pot roast (add \$5)
Boneless Short Rib: braised in fennel, carrots, & onions, & finished in a tomato, jalapeno gravy (add \$5)

FROM THE WILD WOODS:

\$70/person

Wild Boar Rack Chop: grilled with sage, & peach compote
South Texas Antelope Scaloppini: goat cheese, balsamic reduction, spiced pecans & fresh basil
Axis Venison Osso Bucco: red wine reduction, with fennel, carrots, & onion (add \$5)

FROM THE SEA

\$60/person

Seared Sea Scallops: pear-fennel slaw & parsnip puree
Black Drum Veronique: fillet of black drum, with white wine, lemon juice reduction & red grapes
Grilled Shrimp on Rosemary Skewers: lemon & coriander marinated shrimp, grilled on rosemary skewers, & basted in rosemary butter
Miso-Crusted Steel Head Trout: tamari-ginger slaw & jasmine rice
Seared Ahi Loin: on a bed of wasabi mashed yukon gold potatoes & grilled brussels sprouts (add \$10)

FROM THE GARDEN

\$60/person

Marinated Portabella Mushroom: stuffed with roast tomato & red pepper gratin

Spaghetti Squash: roast local tomatoes, & lightly spiced lentils

Spiced Chickpea Cakes: jasmine rice, carrots, roast tomatoes, & beet yogurt

Roasted Poblano Pepper: red pepper coulis stuffed with quinoa, sweet corn, & roast garlic, over herb polenta

Grilled Vegetable Ensemble: grilled portobello, eggplant, homegrown tomatoes, sweet potato, & roast red pepper layered with cilantro pesto, over creamy polenta

Butternut Squash Bowl: red quinoa, winter vegetables, coconut masala sauce

SAMPLE ACCOMPANIMENTS

Paired with entrée by chef

lemon asparagus

classic mashed potatoes

brown rice & root pilaf

roasted mushroom polenta

whipped potatoes, parsnips & garden herb blend

maple glazed carrots on sautéed purple cabbage

roasted red & golden beets with lemon & tarragon

braised fennel with caramelized onions & pecans

SWEET ENDING

Select one

Tiramisu

Seasonal Fruit Pie

Flourless Chocolate Chipotle Cake

Warm Texas Bourbon Pecan Pie

New York Style Cheesecake

Poached Pear Upside Down Cake with Apricot Jam & Candied Citrus

Crème Anglaise Bread Pudding with Whiskey Caramel

DETAILS

Groups up to 40 guests may select 2 entrees & 1 vegetarian option. Planner will pre-select 1 Starter & 1 Dessert.

Place cards & seating chart must be provided signifying the guests' entrée choice 10 days in advance..

Alternatively, entrée selections may be served as duo plate with petite portions of both proteins.

Plated meals accommodated in Live Oak Center, Chef's Table or Spur.

Menu Includes Organic Fair Trade Coffees, Hibiscus & Regular Iced Tea

House-made Sourdough Bread & Butter or appropriate starch accompaniment

All Menus are Subject to 22% Service Charge & 8.25% Sales Tax