

# DRISKILL GRILL

## FIRST COURSE

<b>Hot Smoked Bandera Quail</b>	12
Coriander Orange Curd, Patron Granita, Micro Cilantro	
<b>Braised Beef Short Ribs</b>	14
Apricot Jam, Celery Hearts, Black Pepper Gastrique	
<b>Calamari Fritto Misto</b>	16
Buffalo Mozzarella, Spinach, Fennel, Rosemary Olive Oil	
<b>Pan Fried Soft Shell Crab</b>	18
Toasted Brioche, Basil seeds, Yellow Tomato Meuniere	
<b>Pistachio Crusted Sea Scallop</b>	16
Scallop Quenelle, Porcini Mushrooms, Herb Salad	
<b>Chilled Cucumber Soup</b>	10
Green Apple Sorbet, Maytag Bleu Cheese, Apple Syrup	

## SECOND COURSE

<b>White Asparagus Salad</b>	14
Manchego Cheese, Lardons, Preserved Meyer Lemon	
<b>Beef Tartare</b>	16
Fried Oysters, Tobiko Caviar, Hot Mustard	
<b>Tomato and Cucumber Salad</b>	14
Shaved Parmesan, Red Onion Yogurt, Arugula	
<b>Roasted Beet Salad</b>	12
Warm Camembert, Lambs Lettuce, Amaretto Crème Fraiche	
<b>Texas Chop Salad</b>	14
Maytag Bleu Cheese, Smoked Bacon, Crisp Plantains	

## THIRD COURSE

<b>Japanese Yellowtail</b>	36
Jasmine Rice, Sweet and Sour Crab, Lemon Miso	
<b>Pan Seared Tillamook Bay Salmon</b>	34
English Peas, Morel Mushrooms, Black Olive Oil, Lemon Zest	
<b>Baked Alaskan Halibut</b>	36
Fingerling Potatoes, Green Bean-Tomato Salad, Brown Butter	
<b>Horseradish Crusted Rack of Lamb</b>	38
Lamb Shank Hash, Trumpet Royale Mushrooms, Cipolini Onions	
<b>Pan Roasted Breast of Duck</b>	34
Sunchokes, Braised Lettuce, Sunflower Sprouts, Apple-Raisin Hollandaise	
<b>Oven Roasted Veal Tenderloin</b>	36
Red Pepper Capellini Pasta, Roasted Garlic, Glazed Sweetbreads, Sauce Mornay	
<b>Charred Beef Tenderloin</b>	38
Black Truffle Potato Purée, Buttered Leeks, Smoked Mustard	
<b>Twenty-Two Ounce Bone-In Prime Ribeye</b>	48
Tarragon Salt Potatoes, Roasted Mushrooms, Steak Sauce	

### Chef Bull's Eight Course Tasting Menu

\$125 per person



\$175 per person  
paired with wine

**David J. Bull**  
Executive Chef

**Josh K. Watkins**  
Executive Sous Chef