

DRISKILL GRILL



CHEF'S SIGNATURE TASTING MENU

ROASTED BEET SALAD

Smoked Ricotta, Candied Pecans,
Orange Gremolata, Beet Puree

STEAMED P.E.I MUSSELS

White Wine, Heirloom Tomatoes, Aurelia's Chorizo,
Slivered Garlic, Caramelized Shallot

SLOW ROASTED PORK BELLY

Cornbread Puree, Sautéed Farm Greens,
Maple Glaze

INTERMEZZO

"Texas Sweet Dreams" Tea Sorbet, Crispy Cherry

PRIME FILET MIGNON

Carrot Puree, Balsamic Roasted Brussels Sprouts, Bordelaise

CRUNCH BAR

Vanilla Bean Ice Cream, Cremaux,
Candied Hazelnut

DRISKILL GRILL



CHEF'S SIGNATURE TASTING MENU

ROASTED BEET SALAD

Smoked Ricotta, Candied Pecans,
Orange Gremolata, Beet Puree

ROASTED ACORN SQUASH BISQUE

Spiced Pepitas, Sage Oil, Crème Fraiche

STEAMED P.E.I MUSSELS

White Wine, Heirloom Tomatoes, Aurelia's Chorizo,
Slivered Garlic, Caramelized Shallot

SLOW ROASTED PORK BELLY

Cornbread Puree, Sautéed Farm Greens,
Maple Glaze

INTERMEZZO

"Texas Sweet Dreams" Tea Sorbet, Crispy Cherry

PRIME FILET MIGNON

Carrot Puree, Balsamic Roasted Brussels Sprouts, Bordelaise

CAMBAZOLA BLACK

Onion Jam, Sourdough Crisp, Saba

CRUNCH BAR

Vanilla Bean Ice Cream, Cremaux,
Candied Hazelnut