



Supplemental Menu
September 2020

Sex on the Bay, New Brunswick 6 for \$20
fresh ginger mignonette 12 for \$39

Hamachi Crudo \$31
green tomato aguachile, escabeche, cucumber, sesame seed

Roasted Local Beet Salad \$21
tofu purée, pickled baby corn, fried pepitas, beet vinaigrette

Roasted Local Carrots \$17
minted peas, beef shank gravy

Mole Negro Mushrooms \$19
pickled red onion crema, cotija, fried tortillas

Foie Gras Torchon \$25
truffle honey, porridge bread

Texas Red Fish \$25
fresh corn grits, smoked saffron & corn fumet, chioggia
beet salsa

Lemon Chili Spaghetti Mariscos \$25
with conservas of spanish squid and mussels

Berkshire Pork Loin \$37
braised cabbage, smoked oyster mayo, fried oyster

Viking Mutton Loin \$49
yukon gold potatoes & spinach w/ anchovy-garlic oil

Vegan Orange Coconut Sherbet \$5

Butter Pecan Ice Cream \$5
with Cheez-Its

Grilled Banana Ice Cream \$7
with wildflower honey & shaved parmesan

Dark Chocolate Mousse \$15
local blueberries & blackberries, pine nuts



Tasting Menu
September 2020

Sex on the Bay Oysters
fresh ginger mignonette
Viura, Cune "Monopole",
Rioja, Spain '19

* Roasted Local Beet Salad
tofu purée, pickled baby corn, fried pepitas, beet vinaigrette
Albariño, Do Ferreiro,
Rias Baixas, SP, '18

* Texas Red Fish
fresh corn grits, smoked saffron & corn fumet, chioggia beet salsa
Vermentino, Cantina Lunae,
Colli di Luni, Italy '19

Roasted Local Carrots
minted peas, beef shank gravy
Cabernet Franc, Couly-Dutheil,
"Les Gravière", Chinon, France '17

* Viking Mutton Loin
yukon gold potatoes & spinach w/ anchovy-garlic oil
Syrah, Lionel Faury,
Saint Joseph, France '18

Brown Bread Ice Cream & Cherry Jam
Brachetto, Malvira "Birbet", Piedmont Italy

6 Course Food \$89 Wine \$49
* 3 Course \$45 / Wine \$30