

# Driskill Grill

(DUE TO THE SEASONALITY OF OUR MENU, MANY ITEMS ARE SUBJECT TO CHANGE AND MAY NOT BE AVAILABLE DURING YOUR VISIT.)

## First Course

<b>Little Creek Oysters on the Half Shell</b> Cracked Black Pepper Vinaigrette, Vodka Sunrise	15
<b>Prime Beef Tartare</b> Quail Egg, American Sturgeon Caviar, Capers	18
<b>Citrus Braised Beet Salad</b> La Cuesta Farms Goat Cheese Mousse, Lemon Vinaigrette	16
<b>Texas Chop Salad</b> Maytag Blue Cheese, Smoked Bacon, Avocado, Crisp Plantains	15
<b>Heirloom Tomato Salad</b> St. Andre, Spring Micro Greens, Aged Balsamic	18
<b>Ahi Tuna Tataki</b> Wild Flower Salad, Orange Segments, Toasted Macadamia Nuts	20

## Second Course

<b>Chilled Fennel &amp; Roasted Red Pepper Soup</b> Citrus Fennel Salad	14
<b>Honey &amp; Butter Roasted Maitake Mushroom</b> Savory Chevre, Spinach Baklava	16
<b>Pan Seared Diver Scallop</b> Petite Crab Cake, Chive Hollandaise	18
<b>Cherry Wood Smoked Quail</b> Herb & Roasted Garlic Polenta Farce, Oyster Mushroom	18
<b>Butter Poached Lobster</b> Pineapple Carpaccio, Watercress, Passion Fruit	24

### Featured Summer Three Course

**Texas Chop Salad**  
Maytag Blue Cheese, Smoked Bacon, Avocado, Crisp Plantains

**Butter Roasted Prime Filet**  
Trumpet Mushrooms, Pommes Purée, Ciopollini Onions  
*Or*

**Crispy Red Snapper**  
Almond Caper Vinaigrette, Baby Carrots, Vanilla Parsnip Purée

**Chef's Parade**  
Hazelnut Crunch Bar, Chocolate Terrine, Malted Milkshake

*55 Per Person*

**Five-Course Chef's Tasting Menu, which changes weekly, is also available. \$85 per person; \$135 per person with wine pairings**

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## Meat & Fish

<b>Fennel &amp; Coriander Crusted Ahi</b> Ginger Carnaroli Rice, Soy Butter	38
<b>Red Snapper</b> Almond Caper Vinaigrette, Baby Carrots, Vanilla Parsnip Purée	36
<b>Cinnamon Dusted Duck Breast</b> Sunchoke Purée, Savoy Greens, Pomegranate Gastrique	36
<b>Dijon Crusted Colorado Lamb Chops</b> Dauphinoise Potato, Raspberry Braised Cabbage, Rosemary Jus	38
<b>Butter Roasted Prime Seven Day Filet</b> Trumpet Mushrooms, Pommes Purée, Ciopollini Onions	40

## Off the Grill

<b>Australian King Prawns</b> Grilled Chorizo, Corn Butter, Cumin	40
<b>Maple Sugar Cured Porkchop</b> Braised Fennel, Roasted Potatoes, Smoked Apple Emulsion	35
<b>Hawaiian Escolar</b> Black Truffle Wheat Berries, Haricot Vert, Tomato Coulis	38
<b>Bone-In Veal Chop</b> Spätzle, Brussels Sprouts, Sweetbread Demi	42
<b>Herb Crusted Axis Venison</b> Wild Mushroom Risotto, Fresh Plum Chutney	46
<b>Featured Prime Cuts</b> Accompanied by Blue Cheese Fingerling Potato Confit, Salt Roasted Asparagus	
<b>32 Ounce Dry Aged Tomahawk Chop</b>	75
<b>16 Ounce Prime Rib-Eye Export</b>	48

## Caviar

*One ounce of caviar with brioche toast points, egg whites  
& yolks, red onion, capers, crème fraîche & parsley*

### Osetra

Large Grain / Brown- Gold / Distinct Nutty Taste  
150

### Sevruga

Small Grain / Black / Strong Flavored Caviar  
150

### American Sturgeon

Small Grain / Black / Mild Subtle Flavor  
65

## Artisanal Cheese

### Bleu de Laqueuille

Origin: France / Milk: Cow / Type: Blue

### Le Moulis

Origin: France / Milk: Cow / Type: Semi-firm

### Mondequeiro

Origin: Portugal / Milk: Sheep / Type: Soft

### Queso de Aracena

Origin : Spain / Milk : Goat / Type : Semi-Firm

*18 Cheese Sampler Course  
6 per Cheese*

Jason Seidel  
Sous Chef

Jonathan Gelman  
Executive Chef

Tony Sansalone  
Pastry Chef