

SAUVAGE



Red Deer Carpaccio
rosemary, smoked tomato

Jimmy Nardello Peppers
rooibos, raspberry, ricotta

Smoked Pumpkin Soup
chai creme

Kohlrabi Buried in Embers
pumpkin seed oil, verjus, anise



Red Snapper
cascabel, yuzu leaf aioli, passionfruit jelly

Foie Gras Truffle
charred onion jam, house croissant



Red Fish Smoked in Seaweed
dulce, sherry, kristal caviar chanterelle custard

Grilled Lobster
green curry, finger lime

Guava Sorbet
aloe sabayon, shiso shave ice



Bbq Quail
fermented peach & habanero, smoked potato-hatch chili salad



Wild Boar Belly & Antelope
pistachio, cabbage-caraway puree,

Texas Akaushi Beef Rib
smoked in banana leaves, oaxacan black mole

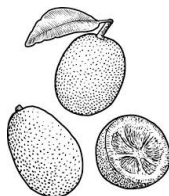


Jasper Hill Willoughby
charred peaches, amaretto gel, sweet corn puree,
candied corn



Chocolate Sticky Toffee
smoked maple, banana

Tea Smoked Persimmon
passionfruit, orange



Spiced Quince
fruit leather, white chocolate



Bartlett Pear
dulce de leche, smoked salt



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Our Purveyors & Partners

Buena Tierra, Fredonia, TX
Potatoes & peppers

Engel Farms, Fredericksburg, TX
Chili peppers

Gundermann Acres, Wharton, TX
Eggplant, beets, chilis

Lightsey Farms, Mexia, TX
Jujube dates, asian pears

Farm to Table, Austin, TX
Texas gyulais wagyu short rib

Lira Rossa Cheese, Moulton, TX
Assorted cheeses

Mill-King Creamery, McGregor, TX
Milk, dairy

Minamoto, Austin TX
Gulf bycatch and fishes

Kaviari
All caviars served throughout the meal

Del Pacifico Seafood
Wild caught gulf shrimp

Barton Springs Mills, Dripping Springs TX
Hopi blue cornmeal and flours

Broken Arrow Ranch, Ingram TX
Antelope, venison, wild boar

