

SAUVAGE



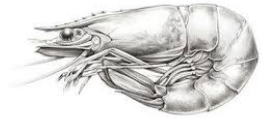
Sunchoke Soup
black truffle



Kohlrabi Buried in Embers
pumpkin seed oil, verjus, anise

Smoked Lamb Neck
potato tartlett, mint-jalepeno foam

Elk Carpaccio
pommes tôt, chimichurri



Foie Gras Truffle
grilled grapes, cabernet gel, house croissant

Texas Chowder
smoked gulf oysters, antelope sausage, fennel foam

Duck Confit
sweet potato romesco, molita chili crisp

Oaxacan Mole
all the vegetables that went into the mole

Apple Sorbet
amaretto sabayon, ginger shaved ice

Wild Boar Belly
lions mane mushroom, celeriac, sorghum

Texas Wagyu Pastrami
cabbage, horseradish, jus

Blue Hopi Cornbread
coffee butter

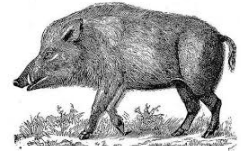
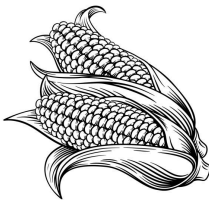
Earl Grey Gelato
meyer lemon shell, rockwall honeycomb

Orange Cremeux
black citrus tuile, candied tangerines

Texas sheet Cake
black sesame marshmallow, smoked salt

Pecan Roll
nougat, maple

Banana Puddin'
graham tuile, pistachio



SAUVAGE

Our Purveyors & Partners

Buena Tierra, Fredonia, TX
Potatoes & peppers

Engel Farms, Fredericksburg, TX
Chili peppers

J&B Farms, Hondo, TX
Cabbages

Plant it Forward, Houston, TX
Sunchokes

Farm to Table, Austin, TX
Texas wagyu, veggies

Lira Rossa Cheese, Moulton, TX
Assorted cheeses

Mill-King Creamery, McGregor, TX
Milk, dairy

Rockwall Bee Company, Rockwall TX
Honey & honeycomb

Kaviari, France
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

Hi-Fi Mycology, Austin, TX
Mushrooms

Lone Star Herbs, League City, TX
Rosemary, dill, thyme

Top of Texas – Idalou, TX
Apples & apple cider