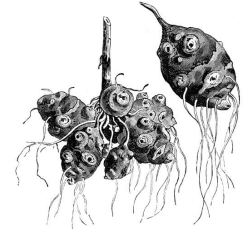


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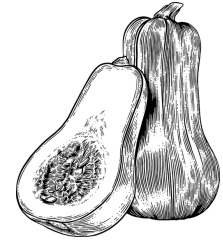


Sunchoke Soup
black truffle, confit shallot, chives



Heirloom Corn-Cornbread
coffee butter

Kohlrabi Buried in Embers
pumpkin seed oil, verjus, anise

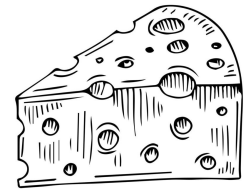


Lions Mane Mushroom
tomato, saffron, corn foam



Truffle Willoughby
charred onion jam, house croissant

Honeynut Squash
jerk spice, grilled pineapple



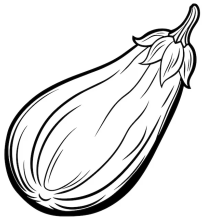
Plum Sorbet
aloe sabayon, shiso granita



Smoked Amarosa Potato Gratin
cabbage-caraway puree, aged white cheddar



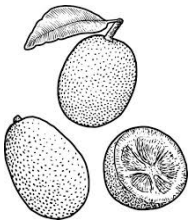
Japanese Eggplant
Smoked in banana leaves, oaxacan black mole



Raspberry Cremeux
smoked vanilla crème, tuile, oxalis



Passionfruit Smore
house graham cracker



Spiced Quince
fruit leather, white chocolate

Bartlett Pear
dulce de leche, smoked salt

SAUVAGE

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