

Dinner

Served 5:30pm – 9:00pm

APPETIZERS

Asparagus Toast

Prosciutto, king oyster mushroom aioli, shaved Parmigiano-Reggiano, focaccia
166 calories / 7g fat / 22g carb / 5g protein

Smoked Sustainable Salmon Rilette

Avocado, tomato salsa, sauce ravigote, multigrain toast
165 calories / 9g fat / 18g carb / 15g protein **DF**

Garden Swiss Chard Tartlet

Local goat cheese, ricotta, currant and pine nut relish, saba reduction
170 calories / 13g fat / 10g carb / 5g protein

Beetroot Tartare

Garden spring onion, hazelnut, cranberries, champagne citrus vinaigrette
165 calories / 7g fat / 12g carb / 7g protein **GF DF**

Goat Cheese Salad

Red quinoa crusted goat cheese, garden lemon balm marinated zucchini, asparagus, radish, toasted sunflower seeds, pea shoot sprouts
200 calories / 19g fat / 8g carb / 7g protein **GF**

Carrot & Garden Lettuces

Heirloom carrot, garlic chives, snap peas, heirloom cherry tomatoes, radish, ricotta salata, watercress vinaigrette
195 calories / 18g fat / 10g carb / 5g protein **GF**

Heirloom Tomato & Raspberry Salad

Garden thyme croutons, marcona almond, fresh basil, tomato water
185 calories / 9g fat / 10g carb / 5g protein **DF**

Beautiful Root Salad

Beet, radish, zucchini, red cabbage, heirloom carrot, pear, garden herbs, blueberries, pistachio, spiced citrus vinaigrette
195 calories / 16g fat / 10g carb / 5g protein **GF DF**

MAIN COURSE

44 Farms Sirloin Steak

Zucchini spaghetti, broccoli puree, sautéed yellowfin potatoes, radish, wine merchant sauce
538 calories / 32g fat / 26g carb / 37g protein **GF DF**

Seared Fresh Sea Scallops

Caramelized onion and carrot puree, asparagus, heirloom carrot, garden pistou sauce
510 calories / 32g fat / 13g carb / 41g protein **GF DF**

Pan Roasted Striped Bass

Japonica and black rice, garden spring onion, pea tendrils, tangerine
488 calories / 28g fat / 42g carb / 35g protein **GF DF**

Spiced Walnut & White Bean Vegetarian Meatballs

Almond cauliflower rice, Middle Eastern tomato sauce, garden herbs
333 calories / 21g fat / 26g carb / 14g protein **DF**

Saffron Red Bird Farm Chicken

Parmesan puree, snow pea, fava bean, garden swiss chard, green romesco
615 calories / 24g fat / 67g carb / 46g protein **GF**

Barton Springs Mill House Made Fettuccine

Heirloom tomato, lemon, shallot, basil, hill country olive oil, Parmigiano-Reggiano
415 calories / 26g fat / 40g carb / 8g protein



Swiss chard is highly nutritious vegetable. Just one cup provides over three times the recommended daily allowance of vitamin K.



Many people don't think about where their grains come from. But the owner of Barton Springs Mill in Dripping Springs, Texas does. He is a miller — of heirloom whole grains — creating products that favor nutrition and flavor over modification. Tonight, your pasta is made with flour from those mills.



Fava beans — or broad beans — are green legumes that come in pods. They have a slightly sweet, earthy flavor and are eaten by people all over the world. Fava beans are loaded with vitamins, minerals, fiber and protein. They're thought to offer impressive health effects, such as improved motor function and immunity.



Marcona almonds are a type of sweet, gourmet almond from Spain that is very popular in Mediterranean countries. Their texture is closer to that of a macadamia nut, and they're rounder and plumper than the more common California almond we find at the supermarket. These sweet almonds can be enjoyed on their own as a gourmet treat or used in any recipe that calls for almonds. Nutritionally there is minimal difference between the more common almond and those from Marcona, but the flavor is another story.

“Treat yourself to the taste of “conscientious cuisine.” With this philosophy in mind, we are thoughtful and intentional in the selection of our ingredients to put flavor, balance and nutrition at the forefront of the palate. Whether grown in the area or from our very own organic gardens, our celebrated ingredients are sourced locally to gratify your appetite and appreciation for the Texas Hill Country.”

—Executive Chef Stephane Beaucamp