

July 19-20, 2010

Amuse:

Side's creamer pea hummus
huarache and Texas olive oil

1st Course:

Honolulu tuna & watermelon taco
with blackberry ~ pickled watermelon rind pico,
ancho ~ tequila hot sauce and chile lime corn nuts

2nd Course:

Tassione Farms greens, Mr. Lemley's grilled peaches,
pickled fennel, Texas figs, smoked almonds, latte da chevre
croquettes

3rd Course:

Which came first, the chicken or the egg?
chicken fried yoder farm egg & silky spiced chicken wing over
sweet corn smear, Deep Ellum blue bubbles and Rocky's grass

4th Course:

Burgundy pasture beef 30 day aged strip steak
Brazos valley pecan smoked gouda gristmill white corn grits,
rarefied local okra

5th Course:

lone star summer buttermilk pie
with patilo peach bourbon sauce & texas blueberry crisp ice cream

48 nights