



DINNER GREEN PASTURES

Appetizers (Choose One)

SOUTH TEXAS TRIO: A LITTLE QUAIL, A LITTLE PORK, AND SOME GATOR

Bacon-wrapped Jalapeno-stuffed Texas Quail
Sriracha BBQ Five Spiced Ribs
Alligator-Andouille Gumbo

A SOUP, A SANDWICH AND A TWO AM SNACK

Porcini and Brie Soup
Brie Sandwich with Raspberry and Pecan Butter
Fried Poached Pasture Raised Egg with Grilled Artichoke and Spiced Ratatouille

BREAKFAST IN VEGAS

A Tempura Lobster Tail with Wasabi-Coconut Mashed Potato,
Ginger-Soy Butter, Chili Arbol, Coriander and Crispy Basil

Entrees (Choose One)

SALOON STYLE STEAK

Brown Sugar and Tellicherry Black Pepper Cured USDA Prime Beef Filet,
Roasted Garlic-Sweet Potato, Cabbage Confit, Pasilla Rouille, Treaty Oak Peppercorn Sauce

TEXAS BBQ REDFISH

Grains of Paradise Spiced Redfish, Blue Crab Cake, Sharp Cheddar Grits,
Fried Parsley, Cayenne Almonds, Roasted Beet Essence and Basil-Crawfish Butter

THE VEGETABLE GATHERING

Crispy Mushrooms with Miso-Garlic Dip
Truffled Potato Gnocchi with Chipotle Asparagus
Poblano Masa with BBQ Tomato, Pickled Cabbage and Goat Cheese
Butternut Squash and Arugula Crepe with Pecans, Maple Syrup and Creme Fraiche

Dessert (Choose One)

QUACK CAKE

Chocolate Duck Fat Cake, Kumquat Preserves, Espresso
Buttercream & Black Pepper Creme Anglaise

HELEN CORBITT TEXAS PECAN BALL

Large Scoop of Vanilla Ice Cream Rolled in Crushed Pecans and Homemade Fudge Sauce

KOOCK CHEESECAKE

Rich and Velvety New York Style Cheesecake
with Raspberry and Blackberry Sauces

GREEN PASTURES BREAD PUDDING

Traditional New Orleans Style Bread Pudding with
White Chocolate, Pecans, Cinnamon, and Nutmeg. Served with a Jack Daniels Sauce

Price: \$35

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