

**AUSTIN
RESTAURANT
WEEK**

THE DRISKILL GRILL

Appetizers *(choose one)*

SOUS VIDE ORGANIC EGG
FRISÉE SALAD, HOUSE PANCETTA, SHAVED FENNEL, PECORINO,
GRAPEFRUIT VINAIGRETTE

CURRIED CARROT BISQUE
FIRE GRILLED BABY OCTOPUS, LOCAL CARROTS, COCONUT,
CURRY LEAVES, MICRO CILANTRO

MEDJOOL DATES
BACON-WRAPPED, MANCHEGO CHEESE, SMOKED SPANISH CHORIZO, SPICY RED BELL PEPPER

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Entrées *(choose one)*

HONEY BALSAMIC GRILLED BANDERA QUAIL
SHERRY-GARLIC BUTTER, BLACK QUINQUA, WATERMELON RADISH SALAD

LEMON-SAFFRON RISOTTO
ASPARAGUS, FOREST MUSHROOMS, SWEET PEA COULIS

FENNEL SEARED TASMANIAN SALMON
ROASTED GARLIC POLENTA, KALE, WILD MUSHROOMS, CHIVE BUTTER

APPLE BRAISED WILD BOAR BELLY
BLUE CHEESE BARLEY "RISOTTO", CIDER BRAISED SWISS CHARD, BORDELAISE

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Desserts *(choose one)*

RICOTTA-SAGE BRULEE
TOASTED WALNUT CRUST

FROZEN BANANA SOUFFLE 'GLACE'
VALHRONA CHOCOLATE WAFER, CHOCOLATE SAUCE

\$35 per person



rare



The Greensheet

NEW AMSTERDAM.