

HAPPY NEW YEAR !

Starters

Turtle Soup Au Sherry

A Brennan's classic crowned with sherry

Fire Roasted Lobster Bisque

Lobster & Chanterelle mushroom bread pudding with Petrossian Caviar

Spiced Three Apple Salad

*Braeburn, Fuji and Granny Smith apples, Tabasco pecan brittle
Point Reyes blue cheese and spiced cider vinaigrette*

Texas Wild Shrimp Remoulade

*Shrimp boil vegetables, butter lettuce, preserved lemon
and classic remoulade dressing*

Truffled Salmon & Asparagus Salad

Lollo rossa greens, shallots, pressed egg and black truffle vinaigrette

Alex Brennan's Oyster Trio

Classic oyster Rockefeller, Oyster Fonseca and Oyster Walker

The Butcher's Palette

*Foie gras torchon, Venison & cranberry terrine, smoked duck sausage, prickly pear jelly,
Banana pepper mustard, Kraftsmen brioche and Bulleit bourbon syrup*

French Burgundy Escargot "Meuniere"

Five onion biscuit bread pudding, roasted garlic, charred lemon and Oak farms thyme butter

Entrees

Harris Ranch Filet Mignon

*Yukon Gold potato puree, Bordeaux roasted mushrooms,
caramelized onions and "barrel aged" worcestershire*

American Red Snapper and Texas Shrimp

*J & J shrimp, toasted pecan rice, local citrus,
fire roasted peppers and bruleed satsuma syrup*

Cognac Butter Basted Maine Lobster

*Caramelized pearl onion risotto, Chanterelle mushrooms
English peas and sauce Americaine*

Creole Mustard Crusted Colorado Lamb Chops

*White bean cassoulet, baby red swiss chard,
roasted garlic lamb sausage and Madeira mint syrup*

Cast Iron Roasted Ringneck Pheasant

*Winter root vegetables & barley, caramelized pears
Froberg farm greens, cranberries and Apple brandy jus*

Jumbo Lump Blue Crabcakes

*Sweet corn & leek cream, mirlitons
and Oak Hollow farm pea shoots*

Broken Arrow Ranch Mixed Grill

*Herb grilled Fallow Deer chop, Wild boar debris pie,
smoked Black Buck crepinette, Crushed corn pudding,
baby mustard greens and black cherry jalapeño jelly*

Desserts

Creole Cream Cheesecake

*House made Creole cream cheese, chicory coffee toffee
honey graham cracker crust and dulce de leche*

Froberg Farms Strawberry Shortcake

*First of the season berries, buttermilk biscuit,
chantilly cream and powdered sugar*

"Way Back When" Milk & Cookies

*Brandy milk punch ice cream with
Chef's selection of assorted holiday cookies*

Veronica's Lemon Meringue Pie

Limoncello blueberry coulis & candied lemon zest

Chocolate Texicana Mousse Cake

*White & dark chocolate layers with Patron XO café liqueur
and chipotle sea salt*

Traditional Bananas Foster

*Flamed tableside with Caribbean rum
served over vanilla bean ice cream*

Brennan's White Chocolate Bread Pudding

Crowned with white chocolate ganache