

# A Prismatic Spectacle

## Menu

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### Passed Appetizers

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*Homestead Gristmill Pimento Cheese Grit Arancini*  
Served with Hot Pepper Jelly | Vegetarian

*Honey Glazed Texas Quail Farm's Quail Knot*  
Served with Cracked Pepper Ranch | Gluten-free

*Franklin's BBQ Brisket Deviled Egg*  
Served with Candied Jalapeño | Gluten-free

*Duck Fat Hashbrown*  
Shredded Duck Confit, Pickled Red Onion, Hoisin  
Aioli, Cilantro Chimichurri | Gluten-Free

*Crispy Chicken Crackling*  
Hot Honey, Creme Fraiche, Caviar | Gluten-Free

*Cowboy Caviar Cake*  
Spicy Avocado Spread, Cilantro, Crispy Toritilla,  
Strips, Candied Lime | Vegan

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### Small Plates ROUND 1

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*Texas Pride Mushroom Birria Taco*  
Cilantro, Onion, Lime, Birria Broth | Vegan

*Port Wine & Berry Glazed Venison Slider*  
Caramelized Onion, Arugula, Dill Pickle Chips

*Fried Rolled Gulf Oysters*  
Garlic Butter Red Potatoes, Corn

*Black Eyed Pea Ravioli*  
Ham Hock Brodo, Braised Gunderman Farms Collard Greens

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### Small Plates ROUND 2

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#### *Fried Zucchini Blossom*

Lonestar Goat Cheese, Truffled Local Honey, Chopped Pecans and Pistachios

#### *Pan Seared Chicken*

Braised Lima Beans, Fennel, Celery, Calabrian Chile, Herbed Sourdough Crumb

#### *Grilled Gulf Shrimp*

Blue Corn Grits, Poblano Cream Sauce

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### Small Plates ROUND 3

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#### *Red Wine Pappardelle*

Braised Legacy Farms Oxtail, Carrot Drops

#### *Confit Pork Belly*

Apple Butter, Horseradish Mashed Potatoes, Buttered Broccolini |  
Gluten-Free

#### *Grilled Cauliflower*

Sweet Potato Puree, Shaved Brussels, Planet Forward Sunchoke  
Chips | Vegan | Gluten-Free

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### Dessert

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#### *Dessert Board*

Mini Pop Tarts, Wafer Cookies, Tuilles, Strawberry Pocky, Donut Holes, Macarons, Chocolate Ganache Dip, Pirouettes, Crave White Chocolate & Pop Rock Candy Bars, Strawberries, Red Velvet Verrines, Homemade Marshmallows, White Chocolate Lollipops, Assorted Dried/Candied Fruits