



THE NICOLETT

BREAD SERVICE

Pain Au Lait
house cultured butter

Masa Demi Baguette
whipped tallow

Popovers
blue cheese, cracked black pepper

TO BEGIN

Desert Salad
kale, daikon, smoked sesame seeds, piñon, white soy

West Texas Crudites
lightly cooked, pickled garden vegetables, pressed tomato, wild rice

Rancho Gordo Heirloom Beans
egg yolk, wilted greens

Elk Tartare
juniper, peanut, chive

GRAINS

Pozole
Rancho Gordo hominy, green chile, roast peppers, master chicken stock

Agnolotti with Cauliflower and Sherry
Parmesan cream, quinoa, epazote

MAINS

Quail Baked in Brioche
barley risotto, rich game jus, watercress
*limited quantities

Beef Cheek "Brisket"
Japanese pickles, black truffle, aligot potatoes

Ash Rubbed Beef Filet
hazelnut, sunchokes, glazed local mushrooms

Olive Oil Poached Ocean Trout
hoja santa, lettuce cream, xoconostle, pickled watermelon rind