

**AUSTIN  
RESTAURANT  
WEEK**

## **THE DRISKILL GRILL**

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### **Appetizers** *(choose one)*

#### **BELLA VERDI GREEN SALAD**

HERB INFUSED BRIK PASTRY, GARLIC-PINK PEPPERCON VINAIGRETTE, STRAWBERRY, PURE LUCK CHEVRE, TOASTED PISTACHIO

#### **CHILLED CARROT-GINGER SOUP**

LOCAL CARROTS, GINGER, SWEET CILANTRO, MICRO CELERY

#### **MEDJOOL DATES**

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

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### **Entrées** *(choose one)*

#### **SEARED GULF SNAPPER**

RAPINI, LENTILS, AGED BLACK GARLIC, TOMATO BUTTER, SANTA CLAUS MELON

#### **FRESH TEXAS PEA TORTELLINI**

BASIL-PESTO, EARL GREY TEA-ORANGE BLOSSOM, OLIVE OIL POWDER, PARMESAN, POMEGRANATE GASTRIQUE

#### **HONEY GLAZED GRILLED BANDERA QUAIL**

CANNELLINI BEAN CASSOULET, BRAISED FENNEL, PORK BELLY JUS, CHERRY

#### **HERBED CRUSTED HODGES RANCH LAMB**

DAUPHINOISE POTATO, RATATOUILLE, GRILLED PLUM, BORDELAISE

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### **Desserts** *(choose one)*

#### **CHOCOLATE-RASPBERRY GATEAU**

DARK CHOCOLATE MOUSSE, RASPBERRY CUSTARD, CHOCOLATE-CHAMBORD LIQUOR GLAZE, RASPBERRY SORBET

#### **APPLE TART**

FLAKY PUFF PASTRY, VANILLA CUSTARD, GRANNY SMITH APPLE, HOUSE MADE VANILLA ICE CREAM

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**\$35 per person**

