# CHEF'S SEASONAL AMUSE-BOUCHE

## **APPETIZERS**

## Texas Ancho Rubbed Quail 21

Pickled red and yellow onions, cilantro chimichurri, purple sweet potato hash

# Smoked Pastor Boar Wings 22

Al pastor barbecue sauce, pineapple cinnamon coulis, fresh micro cilantro, red onion

#### Tuna Poke 20

Avocado, black garlic sesame reduction, scallions, chili oil, house made wonton chips

#### Smoked Red Beet Hummus 18

Olive tapenade, grilled naan, assorted fresh vegetables

## **SALADS**

## Sunburst Squash and Cucumber 17

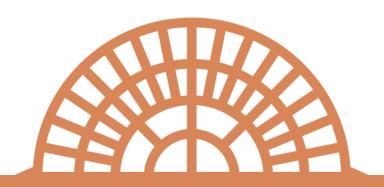
Squash, cucumber, heirloom cherry tomatoes, red onion, kalamata olive, fresh dill, parsley, goat cheese, lemon dill vinaigrette

## Pomegranate Quinoa 18

Chilled quinoa, fresh pomegranate seeds, arugula, mango, feta, pomegranate vinaigrette

## Watermelon 18

Compressed watermelon, spring mix, cojita, pickled red onion, fresh carpaccio, meyer lemon vinaigrette, house made tajin



# THE 19 CRESCENT 86 CLUB

# **ENTRÉE**

#### Texas Bone-in Pork Chop 33

Sous vide pork chop with orange and garlic, rustic potato apricot, grilled summer vegetables, chili balsamic glaze

# Coconut Curry Redfish 41

Grilled redfish, Thai coconut basmati rice, roasted broccolini, baby fennel, yellow curry coconut sauce

#### Jidori Chicken Kabab 28

Marinated chicken thighs on the rotisserie, grilled eggplant, squash, mint labna, garlic chive oil, naan bread, Lebanese rice

### Cedar Plank Salmon 31

Black garlic herb lentils, grilled baby summer vegetable succotash, black garlic reduction

# STEAKS A LA CARTE

12 oz New York 45 12 oz Ribeye 64 8 oz Filet 54

## **SIDES**

Lebanese Rice 9 Garlic Mash 9 Coconut Basmati 9

Roasted Summer Vegetables 9 Broccolini 8 Fries 7

#### **DESSERT**

#### Chocolate Stout Cake 11

Chocolate sponge, hazelnut praline, blackberry mousse

Peach Chai Crème Brûlée 11

# White Chocolate Bread Pudding 11

Orange bourbon glaze, vanilla bean ice cream

#### Stone Fruit Tart 11

Vanilla pastry cream

