

MENU



MUTINY
WINE ROOM

STARTERS

Hush Puppies & Caviar 19 House crème fraîche, Kaluga hybrid caviar, chives	Grilled Spanish Octopus* 23 Bomba rice, saffron, house socarrat chips, pimentón oil, garrofón beans, sugar snap peas, guindilla pepper vinaigrette
House-Baked Bread Basket 12 Chef's house-made sourdough selection, house-cultured butter, locally milled grain, EVOO, apple pie jam	Harvest Salad with Herbed Vinaigrette 16 Local hydroponic lettuces, grapes, avocado, sunflower & pumpkin seeds, croutons, white balsamic herb vinaigrette
Pebre Spiked Patagonian Grilled Shrimp 19 Char-grilled balsamic tomato vinaigrette	Steamed Mussels* 21 Thai style green coconut curry broth, Jasmine rice, charred lemon
Fresh East Coast Oysters Thai Set-Up* (6) 23 Nam Jim Thai salsa verde, chili jam, fried shallots, lime	
Gulf Snapper Ceviche* 21 Smoked Merkén "Leche de Tigre" marinade, sweet potato chips	
Fried Goat Cheese & Potato Gnocchi (4 each) 14 Blistered Campari tomato jam, basil-lemon pesto	
	Coastline* 55 Fresh East Coast Oysters (6) Thai Set-Up, ponzu-marinated tuna tartare, green curry Patagonian shrimp, snow crab cocktail claws in a yellow coconut cream, lemon chive focaccia, pickled vegetables, olives

BOARDS

Ranch Board* 48 Wood grilled sirloin topped with candied rosemary, Broken Arrow Ranch venison sausage, stuffed roasted chicken thigh roulade, deviled eggs, lemon goat cheese mousse, Calabrian peppers, olives, caramelized onion & Dijon mustard jam, house-made spiced sourdough, flat bread, & baguette, Cabernet beef jus	
Charcuterie & Cheese (2 Selections) 25 Roasted almonds, marinated Mediterranean olives, berry-lemon marmalade, fruit, sourdough bread- \$8 additional selections Cheeses: "Pure Luck" Chèvre, TX Raclette, France Los Cameros, Spain Jasper Hill Cheddar, USA Penta Crème Blue, USA Charcuteries: Jamón Serrano, Spain Golferia Salami, Italy Salami Picante, Italy	

SEASONAL OFFERINGS

Hand-Cut Saffron Pappardelle 28 Roasted honeynut squash velouté, Marcona almonds, sage brown butter, charred brussels sprouts, parmigiano, fried shallots	Spiced Duck & Syrah 38 Pan-roasted Rohan duck breast, Kagan Cellars Syrah & cherry reduction, Madagascar vanilla & parsnip purée, petite arugula and pickled candy striped beets
Roasted Australian Leg of Lamb 35 Golden vadouvan spice rub, roasted potato-tomato & mint stew, cilantro chutney	Braised Beef Short Ribs 39 Honey and orange peel tamari glaze, smoked carrot & cauliflower purée, stir-fried morning glory, pomegranate-parsley gremolata
Pan-Roasted Alaskan Halibut 38 Preserved lemon Israeli couscous, braised artichokes, leeks & carrots, tarragon vinaigrette	Fall Carolina Gold Rice Risotto 23 Roasted fennel, orange zest, sous vide egg, Pecorino Romano, garlic chips, toasted black pepper

DESSERT

Chamomile & Local Honey Crème Brûlée 12	Meyer Lemon Cake 12 Pisco sour espuma, brûléed strawberries
Warm Apple & Fennel Tart 14 House-made Red Rock blue cheddar ice cream	Valrhona Manjari Chocolate & Red Wine Custard 12 Candied hazelnuts, vanilla bean cream, shaved chocolate