



MUTINY
WINE ROOM

MENU

MUTINY CLASSICS

Hush Puppies Crème fraîche , Kaluga black caviar, chives	17	Grilled Spanish Octopus Valenciano* Tartana bomba rice, La Mancha saffron, socarrat chips, garrofón beans, sugar snap peas, guindilla vinaigrette	23
House-Baked Bread Basket Chef's house-made sourdough selection, house cultured butter, locally milled grain, EVOO, cranberry-orange jam	12	Carolina Gold Rice "Cacio E Pepe" 63° C egg, crispy garlic chips, pecorino cheese, Sarawak peppercorn +\$15 add black truffles*	21
Pebre Spiked Patagonian Grilled Shrimp Charred white balsamic tomato vinaigrette	19	Buttermilk Fried Texas Quail Sweet onion cheddar fondue, lemon vinaigrette herb salad	23
Phyllo Wrapped Green Hill Double Cream Cheese Wheel Phyllo dough, pear & Riesling compote, whole wheat-pumpkin roll	24	Tasmanian Beef Tenderloin* Potato-tarragon aioli cake, salsify chips, broccoli shoots salad, sorrel dressing	39
Blistered Shishito Peppers Shabazi & charred Meyer lemon aioli	12	Harvest Salad with Herbed Vinaigrette Local hydroponic lettuces & micro greens, grapes, avocado, sunflower kernels, pepitas, house-made croutons	13
Fried Goat Cheese Gnocchi (4 each) Balsamic sundried tomato jam, herb & honey vinaigrette	12	Steamed Mussels* La Mancha saffron-Pernod emulsion, house focaccia, charred lemon	21
Charcuterie & Cheese (2) Selections Roasted almonds, Italian marinated olives, strawberry-blueberry jam, fruit, house-baked bread +\$7 additional selections	21		
Gulf Snapper Ceviche* sweet potato chips	21		
Crab Gratin* Comté cheese, paprika breadcrumbs, Einkorn sourdough baguette	19		

ADDITIONALS

House Smoked Salmon*	10
Pan-Seared Shrimp (3)	19
Pan-Seared Bison Ribeye*	24
Black Truffle	18
Grilled Octopus	16

BOARDS

Ranch Board* Seared bison ribeye steak, Broken Arrow ranch venison sausage, braised Porcelet pork shoulder, pickled quail eggs, lemon goat cheese mousse, oil-cured Calabrian peppers, olives, caramelized onion & Dijon mustard jam, house-made sourdough flat bread & baguette, Cabernet beef jus	48
Coastline Board* In-house hot smoked Scottish salmon, seared head-on gulf shrimp in a Thai coconut lemongrass broth, crab gratin, smoked red snapper dip with smoked trout caviar, lemon chive focaccia, house-pickled vegetables, olives, seasonal vegetables	43
Vegan Harvest Board Mushroom 'ceviche', olive & sundried tomato tapenade, squash fajitas, wild rice pilaf stuffed mini bell peppers & eggplant fondue, fresh chickpea hummus with cilantro, arugula & garbanzo crêpe, pumpkin wheat roll, rye seeded flatbread, olives, roasted balsamic bell pepper jam	36

AUTUMN OFFERINGS

Mushrooms & Ramen Selection of seasonal mushrooms, black truffles, Porcelet pork belly, house noodles, shiitake & pork neck Koji Dashi, cured egg, radish sprouts	32	Roots Glazed purple Okinawa potato, roasted celery root, baked golden beets, parsnip puree, lemon TX "Pure Luck" goat cheese mousse, honey-bergamot vinaigrette, micro arugula	32
Squashing Pumpkins Kuri squash soup, Panaeng Thai curry, roasted squash skin jasmine rice, coconut kaffir lime crème fraîche, roasted pumpkin seeds	27	Brassicas & NY Strip Oak-grilled, fried Asian kale, charred Meyer lemon brussels sprouts, roasted curried cauliflower, truffled roasted Marcona almonds, house buttermilk & garlic dressing	45
Sea Bounty Pan-Roasted cured Chilean Seabass, Mapuche Canelo pepper crust, star anise Basque piperade, ghee fondant potatoes, yuzu-cilantro chutney	42	Winter Leaves & Flame-Kissed Hamachi Sushi-grade young yellowtail, radicchio, wood-grilled Castelfranco lettuce, seared endives, shaved fennel and orange salad, cranberry vinaigrette, cracked candied hazelnut	35
Fowl Smoked Rohan "Duck au Vin" - Duck breast and confit leg meat, hen of the woods mushroom, Zinfandel & Ventrèche reduction, white sweet potato purée , charred carrots & shallots	39	Fair Game Pan-roasted Cervena venison leg loin, Kirsch cherry glaze, black trumpets, house-smoked ricotta & black garlic polenta cannoli	42

DESSERT

Chamomile & Local Honey Crème Brulée	12	Chiriboga Blue Cheesecake Roasted walnuts, Sauternes & honey reduction, seasonal fruit	12
Fig & Cranberry Almond Cake Vanilla whipped cream	12	Meyer Lemon Cake Pisco sour espuma, strawberries	12
Valrhona Manjari Chocolate Mousse Golden cape berries, micro Thai basil, Maldon salt	12	Poached Quince & Idiazábal Cheese Tart	12