



TEXAS STATE FAIR

**PRESENTED BY:
CHEF SAMIR DHURANDHAR &
CHEF DARIO MAR**

APPETIZERS

DEEP FRIED BIRRIA BOMB

**wagyu chuck roast, wagyu shank, potatoes, oaxaca cheese, consommé,
fire roasted poblano ranch**

THE CORN DOG

**2.5-foot wagyu hot dog, cornmeal batter, classic ketchup,
hot honey ketchup, spicy ketchup, truffle ketchup, english mustard,
classic mustard, hot mustard, honey mustard**

CRISPY CHICKEN BAO

pickle brined chicken karaage, kewpie mayo, slaw, pickles

TEXAS TWINKIES

**smoked prime brisket, hatch chilies, jalapeño bacon,
smoked tillamook cheddar, chef dario's secret bbq rub**

ENTREES

PITMASTER FEAST

**prime smoked brisket, jalapeno sausage, iberico pork ribs,
not so traditional fixins, dr pepper bbq sauce**

‘CHICKEN FRIED’

dry aged tomahawk ribeye, creamy truffle gravy

‘CAVEMAN POPS’

hickory smoked, crisped in duck fat, jalapeno cornbread puree

‘CRISP GUMBO’

grilled madagascar prawns, andouille gumbo cakes, cajun hollandaise

SIDES

ONION RING TOWER

spicy sriracha ranch

MAC DADDY

bbq pulled pork mac egg roll, bacon cheddar ranch cheese sauce

TEXAS POUTINE

‘damn good fries’, barbacoa style short rib, cheese curds, ‘mole’ gravy

DESSERTS

BACON SCREAMER

ice cream sandwich, white chocolate ice cream, crispy applewood bacon

DEEP FRIED TWINKIES

‘pop rocks’ whipped cream

DEEP FRIED OREOS

peanut butter fudge

RED VELVET FUNNEL CAKE

cream cheese ice cream, cream cheese glaze, ‘flamin hot cheetos’