

SOUTHWEST MEATFELLOWS

Chefs Jay Valley & Samir Dhurandhar

MAY 9TH, 2025

Tostada

hokkaido uni, wagyu bone marrow, salsa matcha
Cakebread, Chardonnay, Napa, CA, '23

Jalapeno Smoked Salmon

osetra caviar, chipotle lime sour cream, yellow
tomato, habanero
Taittinger, Brut, Champagne, FR, NV

Consommé

bbq lobster, lobster empanada
Vincent Giardin, White Bourgogne, 'Cuvee St. Vincent',
Burgundy, FR '21

Caldo de Piedra

lobster tail, tiger prawn, king crab, 'stone soup'
fumet
Quintessa, 'Illumination', Sauvignon Blanc, Napa, CA '22

Texas Quail

chicken fried, texas greens, chayote, roasted corn,
ancho honey
Hourglass, 'HG III', Red Blend, Napa, CA, '22

Duck Carnitas

sweet onions, watermelon radish, cilantro
marquesita
Catena Alta, Malbec, Mendoza, Argentina, '21

Tamale

lamb lollipop, colorado lamb belly barbacoa, cotija
Vega Sicilia, 'Pintia', Toro, Spain, '19

Castacan

berkshire pork belly, habanero, pickled onions,
oaxaca cheese
Chateau Lassegue, Grand Cru, St. Emilion, FR, '13

Broken Arrow Ranch Elk Fajita

maui onion, avocado, puffed rice, refried black
beans
CJ Melka, Cabernet Sauvignon, Napa, CA, '19

Banana Pudding

guava tres leches, dulce de leche wafers
Far Niente, Dolce, Late Harvest, Napa, CA, '18