

Daingerfield's

FINE DINING

Beginnings

Laugenbrotchen Rolls 10
homemade rolls, whipped butter

Wild Mushroom Turnover 22
sherry gastrique, carolina moon cheese, micro herbs

Lobster Bisque 24
sherry & herb oil

Wild Boar Crostini 24
focaccia, gruyere, truffle aioli*

Charcuterie & Cheese 32
traditional accompaniments

Little Gem Caesar 18
tamari crumb, bacon, parmesan

Apple & Endive 20
candied walnuts, buttermilk blue cheese, sumac apple butter

Mains

Herb Roasted Halibut 54
saffron cauliflower, lemon eggplant, red almonds & golden raisins*

Roasted Shrimp 48
crispy saffron-chorizo paella rice, beans, baby tomatoes, herb butter*

Pan Roasted Duck Breast 56
root vegetables, greens, truffle jus*

Angus Hanger Steak “Shepherd’s Pie” 58
potato cake, haricot vert, carrots, turnips

Grilled Elk Striploin 62
roasted farro, tomato marmalade, brussels*

Prime Tenderloin 72
sweet potato mousseline, crispy blue cheese, baby carrots, broccoli rabe, red wine jus

Elliot Daingerfield

*MENU ITEMS ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.