

Daingerfield's

FINE DINING

Beginnings

Honey Yeast Rolls 10

homemade rolls, whipped butter

Roasted Asparagus 24

poached egg, truffle cream, parmesan, lemon*

Wild Mushroom Turnover 22

sherry gastrique, carolina moon cheese, micro herbs

Tuna Crudo 24

hedge family arugula, beets & green garlic aioli*

Lobster Fritters 30

herb aioli, pickled vegetables, tomato jam*

Charcuterie & Cheese 32

traditional accompaniments

Little Gem Caesar 18

tamari crumb, bacon, parmesan*

Baby Kale 19

toasted cornbread, crispy cheese curds, lima & tomato dressing

Red Wine Pear & Arugula 20

toasted walnut, buttermilk blue cheese, lemon-saffron vinaigrette

Mains

Seared Haikkaido Sea Scallops 52

creamed carolina gold rice, lil' zucchini, tomatoes, pernod & herb butter*

Pan Roasted Sea Bass 58

garlic greens, foie gras fried fingerling potatoes, lobster bisque, asparagus*

Sumac Roasted Duck Breast 58

sweet potato-fennel croquette, tiny vegetables, caramel apple jus*

Red Wine Braised Short Ribs 52

truffled parsnip puree, grilled broccolini, pickled peppers, red wine jus*

Black Garlic Poulet Rouge 48

forbidden rice, tempura bok choy, kim-chee butter*

Grilled Elk Striploin 62

roasted farro, tomato marmalade, brussels*

Daingerfield Steaks

yukon potato mousseline, grilled asparagus, jus*

- 8oz CAB Hanger Steak 56
- 8oz Prime CAB Tenderloin 75
- 6oz Jacks Creek Wagyu Ribeye 75
- Japanese Wagyu Striploin 25 per oz (3oz minimum cut)