

# Daingerfield's

FINE DINING

## Beginnings

### Honey Yeast Rolls 10

homemade rolls, whipped butter

### Pan Roasted Foie Gras 32

fingerling potato & duck hash, dried fruit, tondo\*

### BBQ'd White Shrimp 22

jimmy red grits, summer vegetable succotash, smoked tomato butter\*

### Tuna Crudo 24

hedge family arugula, beets & green garlic aioli\*

### Jumbo Lump Crabcake 30

lemon-dill remoulade, roasted vegetable conserve, frissee\*

### Charcuterie & Cheese 32

traditional accompaniments

### Baby Iceberg Wedge 19

asher blue cheese dressing, bentons bacon, cucumber, tomato\*

### Roasted ATG Beets 20

brioche, brie fondue, tondo, chive oil, ham crisps

### ATG Baby Lettuce 15

cucumber, tomato, pickled shallot, parmesan, lemon-saffron vinaigrette

## Mains

### Grilled Salmon Oscar 52

yukon potato rosti, grilled asparagus, lump crab, hollandaise\*

### Citrus Swordfish 58

red wine risotto, herb butter, asparagus & tomato cruda\*

### Dry Aged Roasted Duck Breast 58

carolina gold vegetable purloo, turnips, beets & haricot vert, cherry jus\*

### Wild Boar Osso Buco 56

roasted corn polenta, caramelized garlic, broccolini, truffle jus\*

### Crispy Poulet Rouge 48

smoked yukon fondant, roasted mushroom, ramp bernaise\*

### 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)