

# Daingerfield's

FINE DINING

## Beginnings

### Honey Yeast Rolls 10

homemade rolls, whipped butter

### Pan Roasted Foie Gras 32

roasted duck hash, dried fruit, tondo\*

### Scallop Pot au Fue 29

truffle jus, baby vegetables, fingerling potato\*

### Tuna Crudo 26

hedge family arugula, beets & green garlic aioli\*

### Yukon Gnocchi & Local Mushrooms 24

mirepoix, smoked tomato cream, micro herbs\*

### Charcuterie & Cheese 32

traditional accompaniments

### Baby Iceberg Wedge 19

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

### Heirloom Tomato 22

local cucumber, basil-mozzarella gelato, focaccia, tondo, evoo, micro lettuce

### ATG Baby Lettuce 16

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

## Mains

### Almond Crusted Snapper 54

roasted tomato gazpacho, fennel salad, caramelized, baby squash\*

### Seared Bluefin Tuna 58

forbidden rice, local carrots, flowering broccoli, ginger butter\*

### Dry Aged Roasted Duck Breast 60

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

### Herb Grilled Lamb Rack 62

confit potatoes, tomatoes, smoked olives, haricot vert, herb bourdelaise\*

### 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 62
- 8oz Prime CAB Tenderloin 75
- 6oz Jacks Creek Wagyu Ribeye 75
- Japanese Wagyu Striploin 25 per oz (3oz minimum cut)