

Daingerfield's

FINE DINING

Beginnings

Honey Yeast Rolls 10
homemade rolls, whipped butter

Liver & Onions 32
seared foie gras, caramelized vidalia
raisin & madeira moustarda *

Grilled Watermelon Soup 18
grilled shrimp, spiced sweet almonds
goat cheese crema*

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 17
cucumber, tomato, pickled shallot, parmesan,
lemon-saffron vinaigrette*

Mains

Almond Crusted Snapper 54
roasted tomato gazpacho, fennel salad, caramelized
baby squash*

Herb Roasted Sea Bass 62
Hedge family farm roasted vegetables, tomato-caper
butter*

Scallop & Shrimp Paella 56
chorizo-saffron rice, peas, zucchini, tomato,
herb butter, pea shoots*

Grilled Pork Tomahawk Chop 58
goat cheese & sweet potato gratin, caramelized
shallots, wilted greens, blackberry bourdelaise*

Crispy Poulet Rouge 48
smoked yukon fondant, roasted mushroom,
ramp bernaïse*

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)

*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.

* \$10 Charge for all split plates*