# THE LANDMARK

### RESTAURANT

#### **Starters**

Smoked Asparagus Bisque Brazos Valley Brie/Parmesan Dust	8
Soup Du Jour Daily Offering	7
Caesar Salad Romaine Hearts/Black Pepper Pecorino Crisp	10
Shaved Winter Beet Salad Rocket Lettuce/Candied Pecans/Shaved Beets Goat Cheese Brulee/Winter Apple Vinaigrette	9
Grilled Ice Berg Pickled Bermuda Onions/Chopped Bacon Heirloom Tomatoes/ Bourbon Blue Cheese Dressin	<b>12</b> ng
Shareable	
Shareable  Pan Seared Scallops Candied Squash Puree/Walnut Cream Pancetta Crisp	17
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Crisp Arugula Salad/ Grilled Lemon Jam/ Crème Fresh



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#### **Entrees**

<b>Truffle Mac and Cheese</b> Garganelli/Pancetta/ Peas/Roasted Mushrooms	24
Prime NY Strip Salted Arugula/Grilled Asparagus Smoked Pear Reduction	46
Rack of Lamb Pistachio Encrusted Lamb Rack/Smoked Cherry Just Petite Carrots/Mustard Smashed Potatoes	<b>36</b>
Potato Encrusted Sea Bass Lobster Cream Sauce/Herb Smashed Potatoes Winter Vegetables	32
Filet and Foie Gras 8oz Angus Beef Tenderloin/Goat Cheese Smashed Potatoes/Baby Root Vegetables/Trumpet Mushro	<b>43</b> om Jus
Blackened Pork Tenderloin Brandy Apple Chutney/Maple Sweet Potato Hash Mission Figs	32
Chicken Roulade Spinach, Bell Pepper and Manchego Stuffing Wild Mushroom Ragout/ Turnip Mash Winter Vegetables	27
For The Table	
Forest Mushrooms  Praised Seasonal Vegetables	5 5
Braised Seasonal Vegetables Grilled Asparagus	5 5
Spinach, Aglio E Olio	4
Crispy New Potatoes	6
Risotto- Daily Offering	MP

