



# CHEF'S TASTING MENU

*\$150 per person*



## AMUSE BOUCHE



### DIVER SCALLOP AGUACHILE

*texas grapefruit, preserved peppers, cucumber, hibiscus, herbs*

### HI-FI MYCOLOGY MUSHROOMS

*gently smoked heirloom grits, quail egg, chili crisp oil*

### DOVER SOLE ROULADE

*grilled chicories, bagna cauda, charred lemon*

### BROKEN ARROW RANCH WILD BOAR COTOLETTA

*fennel-coriander salad, ginger-scallion relish, jalapeño, basil aioli, five spice*

### SEASONAL DESSERT

*Menus may change due to ingredient seasonality.  
Consuming raw or uncooked meats, poultry, seafood, shellsh or eggs, may increase  
your risk of foodborne illness, especially if you have certain medical conditions.*

**WE'RE HERE TO HELP  
PLEASE TEXT THE COLLECTIVE RETREAT CONCIERGE AT (512) 875-3066**