

James Beard Dinner

This Menu Celebrates the German, Czech, and Mexican cultural roots of the Texas hill country. Using ingredients found close to home combined with rich culinary traditions passed down through immigrant and indigenous families for generations in south Texas.

Passed Appetizers

Venison Sliders, Juniper, Smoked Cheddar, Cowboy Candy, Gin Mayonnaise

Chicharone, Pimento Cheese, Hot Sauce

Pickled Bass, Mesquite Cake, Tomato Jam, Coriander

Calabaza Pastel, Goat Cheese, Chile Morita, Cajeta

-Texas Red Sangria Punch, San Antonio, Texas-

Course One

-Warm Texas "Caviar", Black Eyed Peas, Corn, Hominy, Poblano Chile, Tomato Broth

-1851 Vineyards Albariño, Fredericksburg, Texas-

Course Two

Tortilla Almondine, Fresh Farmer's Curd, Charred Prickly Pear

-Llano Gewurtztraminer, Llano Estacado, Texas-

Course Three

Smoked Speckled Hen, Leafy Sprouts, Red Apple, Rye Pudding

-Becker Vineyards Viognier, Fredericksburg, Texas-

Course Four

Rabbit Porchetta, Sweet Potato Brick, Winter Herbs, Seven Chiles

-Bending Branch Tannat, Comfort, Texas-

Course Five

Candied Cornbread, Orange Marmalade, Canella Butter Cream

-Messina Hof Orange Muscat, Grape Vine, Texas-