



Sample Menus

Interior Mexican

Citrus Grilled Gulf Coast Wild Caught Shrimp

With watermelon, tomato salad and garden cilantro vinaigrette

Cochinita Pibil

Slow underground fire braised achiote rubbed pork wrapped in banana leaves served with house made tortilla, onions and cilantro

Smoked Prime Rib

With coal roasted potatoes and onions, grilled asparagus and chipotle, horseradish crème fraiche

Pit Bread Pudding

Double chocolate bread pudding cooked outside with house made Madiscar Vanilla bean pudding

Texas Inspired Italian

Grilled Texas Peach Salad

With house made lemon ricotta cheese, prosciutto and garden baby arugula dressed with aged balsamic and olive oil

Cornbread Panzanella

Cornbread croutons tossed with garden herbs, peppers, tomatoes, shrimp crudo and olive oil

Vitello Tonato

Slow braised Veal Shank tossed with house made papperdelle pasta, marsala mushroom demi and topped with tuna sashimi

Texas Misou

Bake shop lady fingers soaked in Rebecca Creek Whiskey, layered with coffee crema, caramel and chocolate dust

Classic French Twist

Fried Gulf Coast Oysters and Maine Lobster

With local frissee and sauce rouille

Garden Nicoise

Garden greens tossed with local green beans, tomatoes, cucumber, red onion, calamata olives and topped with olive oil poached tuna

Grilled Strube Ranch NY Strip

On top of Bake House toast points, roasted garden tomato and sauce Bearnaise

Peach Melba

Escoffier's signature dessert dish



Escoffier Farm to Table Dinner

Escoffier Garden Greens

Garden greens tossed with spiced pecans, Texas goat cheese and aged balsamic vinaigrette

Johnson's Backyard Garden (JBG) Roasted Beet Soup

Garden chives and crème fraîche

Grilled Dewberry Farms Chicken

With roasted JBG sweet potatoes, rainbow carrots and swiss chard

Poteet Strawberry "Shortcakes"

House- made sponge cake, stacked with crema and macerated berries,
served with homemade vanilla bean ice-cream

True Texas BBQ

"Texas Prime Brisket"

15- hour slow smoked "Independence Ale" braised texas beef

"Countryside Farms" Diablo Smoked Chicken

Slow smoke and glazed with *Diablo's* house BBQ glaze

"JBG" (Johnson's Backyard Garden) Potato Salad

Local mustard and honey

"CSA" Carrot, Cabbage and Radish Slaw

Salud de Paloma Olive Oil and Texas vinegar

Escoffier Garden Green Salad

Fresh from our House, Salud de Paloma Olive Oil and Austin's Z Tequila vinaigrette

Escoffier Bakeshop White and Wheat Bread

House- made pickles, jalapenos and fresh local spring onions

Grilled Texas Peach Spice Cake

Warm Vanilla Bean Ice-cream