

# RAINBOW LODGE™

## ***Dinner Menu***

### ***To Start***

- taste of the wild...  
a rainbow lodge classic featuring a tasting of wild game and fowl 14
- venison carpaccio, garden herb aioli, pickled chanterelles, toasted black cumin 13
- lump crab cakes, sweet corn maque choux, house made tasso 12
- pan seared sea scallops, fennel & white bean puree, tomato pistou, shaved fennel 15
- fried green tomatoes, pancetta crisp, sunny side quail egg, country gravy 12
- slow smoked duck gumbo, andouille sausage, wild rice pilaf 7
- honey sweetened local goats cheese, walnut bread, fig jam 9

### ***Salads and Charcuterie***

- butter lettuce hearts, chef's duck ham, bailey hazen bleu dressing,  
toasted hazelnuts 9
- south texas heirloom tomatoes, chef's fresh ricotta,  
bagna cauda vinaigrette 11
- classic caesar salad 7
- mixed baby leaves, citrus vinaigrette 8
- charcuterie - house cured meats, salumis or terrines  
with traditional and untraditional condiments 12



## **Early Summer Entrees**

### **Fish & Shellfish**

maine lobster and bucatini pasta, hand crushed tomato sauce,  
basil, garlic & red chile infused olive oil 39

cast iron seared gulf snapper, lump crab,  
saffron & asparagus risotto, caviar butter 28

crispy fried rainbow trout, caramelized onion and dried tomato orzo,  
pine nut brown butter, herb salad 21

pan roasted early season halibut on a fricassee of peas and beans  
with wood duck farms pea shoots 27

### **Meat, Fowl & Game**

pork tenderloin, homestead gristmill blue corn grits, sweet corn,  
grilled peach and fennel salad, pasilla peach sauce 26

grilled veal t-bone, young onion risotto,  
fried baby artichokes, veal demi 30

filet of beef tenderloin, crushed yukon potatoes, arugula,  
walnuts, maytag bleu cheese, asparagus 32

lemon & oregano rubbed bryan farms chicken,  
wilted spinach and chard, texmati rice, morel mushroom cream 25

duck breast, english peas, chanterelles,  
duck fat pont neuf potatoes, summer cherry mustarda 27

overnight braised lamb shank, parmesan polenta,  
baby spinach, green olive, orange, radish 28

grilled nilgai antelope, fava beans, white asparagus,  
truffled wild mushroom & foie gras ravioli 36

mixed grill of venison, game sausage, texas quail & wild boar chop  
potato puree and game sauce 37

**RAINBOW  
LODGE**

### **Our Food & Wine Safari:**

#### **Chef Mark Schmidt's Tasting Menu**

Truffled Farm Egg  
Salad, Chive Aioli,  
Foie Gras Torchon

Seared Diver Scallop,  
Sweet Corn Risotto,  
Toasted Pistachios,  
Chorizo Oil

Crispy Veal  
Sweetbreads, Lobster,  
Watercress Puree,  
Heirloom Tomato  
Chutney

Seared Duck Breast,  
Ras el Hanout, Pickled  
Ramps, Fig Cous  
Cous

Antelope Striploin,  
Crushed Confit  
Fingerlings, Creamed  
Peas & Wild  
Mushrooms, Minted  
Hollandaise

Lavender & Cream  
Two Ways  
Petite Honey &  
Lavender Creme  
Brulee  
Lavender & Raspberry  
Mille Feuille

*\$79 food only  
\$114 with wine  
pairings*

a discretionary gratuity of 20% will be added to parties of 8 or more

There is a risk associated with consuming raw animal protein, if you are unsure of your risk, consult your physician.