

PYRAMID

RESTAURANT & BAR

LUNCH MENU

\$20

APPETIZERS

WATERMELON GAZPACHO

BLUE CRAB SALAD | PICKLED RIND | CRISPY QUINOA | TERRACE BLOOMS

PANZANELLA SALAD

RAINDROP FARMS TOMATOES | PERSIAN CUCUMBER | HOUSE MADE RICOTTA | CHIPOTLE OLIVE BREAD

ENTRÉES

THE FARMER'S COBB

BABY RED ROMAINE | GRILLED CHICKEN | APPLEWOOD BACON | CAGE FREE EGG
BARRON COUNTY BLEU | TOMATO | AVOCADO | BUTTERMILK RANCH

WINDY MEADOW CHICKEN

POLE BEANS | POTATO | CHICKEN CRACKLIN' | TARRAGON JUS | SMOKED SALT

44 FARMS BURGER

GRASS-FED TX BEEF | APPLEWOOD BACON | VELDHIJAN TX CHEDDAR | LTO
GARLIC AIOLI | HOUSE MADE BRIOCHE BUN

DESSERT

S'MORES TART

GRAHAM CRACKER | CHOCOLATE CUSTARD | MERINGUE

GREEK YOGURT AND HONEY PANNA COTTA

HUCKLEBERRY JAM | CARAMEL LACE TUILE | BROWN SUGAR OAT CRUMBLE

WINE PAIRINGS AVAILABLE UPON REQUEST



PYRAMID

RESTAURANT & BAR

DINNER MENU

\$39

APPETIZERS

WATERMELON GAZPACHO

BLUE CRAB SALAD | PICKLED RIND | CRISPY QUINOA | TERRACE BLOOMS

ROUGETTE SALAD

BABY RED LETTUCES | TONNATO | RADISH | SOFT POACHED EGG | HAZELNUT TUILE

ASPARAGUS RISOTTO

ACQUERELLO CARNAROLI | GULF SHRIMP | GREEN ASPARAGUS | LEMONGRASS

ENTRÉES

MOULARD DUCK

TX PEACH | POBLANO | CONFIT BREAD PUDDING | CITRUS JUS

ARCTIC CHAR

CRISPY POTATO | BRUSSELS SPROUTS | HEIRLOOM TOMATO | OLIVE

SWEET CORN TORTELLINI

RATATOUILLE | PICKLED SUNCHOKE | CHANTERELLE MUSHROOM | BENTON'S BACON

DESSERT

GREEK YOGURT AND HONEY PANNA COTTA

HUCKLEBERRY JAM | CARAMEL LACE TUILE | BROWN SUGAR OAT CRUMBLE

DECONSTRUCTED CHOCOLATE S'MORES

GRAHAM CRACKER SOIL | SMOKED CARAMEL | MARSHMALLOW GELATO | FIRE TUILE

WINE PAIRINGS AVAILABLE UPON REQUEST

