MUTINY
WINE ROOM

MENU

LE COLLABORATEUR

Chef Eduardo has collaborated with award-winning California chef, Ari Weiswasser
to bring our guests an authentic and inspired food pairing menu.
We source the majority of our ingredients from local, organic, and sustainable producers...

A TEXAS TWIST ON WINE-COUNTRY SENSIBILITIES

QUICK BITES

Cheese & Charcuterie
A selection of cheeses and charcuterie, marinated olives, house made grissini and accoutrements

Hush Puppies
crème fraîche, caviar, chives

Chilled Oysters
Blue Ribbon pickled okra seedrelish

Mini Texas Toast
chicken liver mousse, split butter

Popcorn
swarnadwipa curry powder

Ceviche
purple potato chips

Cured Ham & Latteria Vecchio Cheese Croquette
pimentón aioli

Blistered Shishito Peppers
shabazi spice

RATIONS

Vietnamese Brushed Gulf Prawns
Sugar cane skewer, pineapple-charred shishito vinaigrette

Jerk Octopus
Sweet potato tostones, whipped sweet garlic & coconut purée

Endive Salad
Black mission figs, Pure Luck chèvre, cracked hazelnuts, Meyer lemon dressing

Mixed Chicories
shaved persimmon, honey crisp apple, Texas pecans, Roquefort dressing

Cream of Sunchoke Soup
vanilla bean, black truffle

Enchilada
fresh masa tortilla, smoked brisket, local cheddar, fried egg

Jewish Fried Artichoke
sauce romesco

Steamed Prince Edward Island Mussels
saffron-Pernod emulsion

Pork and Vegetable Dumplings
"Peking duck" broth

Carolina Gold Rice "Cacio e Pepe"
63 degree egg, crispy garlic topping

FROM THE WARDROOM...

Rigatoni Pasta
black trompette mushrooms, pumpkin butter, honey-poached cranberries, parmesan

Roasted Texas Pheasant
labne, little gem, bacon crumble, chives

Buttermilk Fried Quail
Vidalia onion fondue, herb salad

Steak Tartine
maitake mushrooms ragù, watercress, salsa verde vinaigrette

SOMETHING SWEET

Chamomile & Honey Crème Brulée

Santiago almond cake, candied lemon, Italian meringue

Belgian chocolate truffle tart, crème fraiche, cardamom foam