

CITRUS

three course (choose from first or second, third, and fourth) 50

or

four course 60

a la carte pricing is available below, substitutions will be served on side plate
split charge per person 7

first:

shrimp cocktail, horseradish panna cotta, sweet tomato (14)

piloncillo dusted texas quail, corn pudding, pan jus salsa (13)

crab cake, toasted pumpkin seed, avocado, mesclan salad (16)

blackmore wagyu carpaccio, quail egg, texas olive ranch mesquite oil (18)

spanish chorizo and bleu cheese empanadas, pasilla pepper/peach jam (12)

second:

seared diver scallop, creamed root vegetable ragout (12)

local and seasonal mushroom risotto, peppers, summer squash (14) (V)

summer squash bisque, crisp beet chips, parsley crème fraiche (11)

organic green salad, herb goat cheese croquette, pink peppercorn vinaigrette, baby red and gold tomatoes (8) (V)

peppered chop of sika venison, oak hill farms black eyed pea “texas caviar” (18)

sliced texas heirlooms, green pepper salsa, sea salt, chopped red onion (9)

Citrus makes every effort to use products that are local, natural, and cruelty free. Some local farms and producers we work with— Bluebonnet Hydroponics, Katz’ Coffee, Rain Drop Farms, Broken Arrow Ranch, Oak Hill Farms, Texas Quail Farms, New World Bakery, Rhew Orchards, Da Vinci Gelatos, CKC Farms Goat Cheese, Aurelia’s Chorizo



GO TEXAN.

third

sous vide lamb loin, fresh pintos-shitake mushroom braise, barbecue glaze
(served one temp only) (33)

pan seared strawberry grouper, sauté of mushroom, rhubarb, pea sprout and aromatic
herbs (29)

natural filet of beef, braised and butter fried potatoes, roasted mushrooms, merlot
reduction (38) (8 supplement charge on course menu)

sustainably caught alaskan longline halibut, summer squash, olive and
sweet pepper gremolata (31)

crisp seared pork tenderloin, texas peach and pepper sauce, creamed peas (29)

crisp duck breast and confit leg, braised endive, sweet potato (32)

pan seared texas snapper, warm heirloom potato salad, baby orange tomato butter (30)

eggplant mousakka, zucchini and roasted pepper, spiced cream and tomato (23) (V)

fourth

pecan orange cream cake, bruleed orange (8)

cinnamon croissant bread pudding, bourbon glaze (7)

rich chocolate gateau, chocolate gelato (8)

texas blueberries and basil sponge cake, lemon and watermelon syrup (7)

selection of cheeses (14)

selection of gelatos or sorbets (8)

We now proudly serve Natura Water complimentary to all of our guests.

**CITRUS Team: Jeff Balfour, Mario Estrada, Halston Connella, Sam
Tate, JC Rodriguez, Paul Nelson**

