

three course (choose from first or second, third, and fourth) 57
or
four course 69

a la carte pricing is available below
split charge 6

first:

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

braised oxtail, buttered parpadalle, sour tomato sauce (9)

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

albacore tuna crisp, marinated pea shoots, soybean coulis (14)

chilled summer purple and white asparagus, lemon oil, spicy bush basil (10) (V)

second:

pan seared rabbit sausage, tangled lettuce, three mustards (12)

braised artichoke-heirloom tomato risotto, local basil (20)

chilled cucumber soup , marinated frog leg, ice onion and amaranth (11)

arugala, red bibb salad, balsamic brown sugar vinaigrette, texas blueberries (8) (V)

broken arrow antelope, blackberry-goatcheese sweetroll, sauce poivrade (18)

fried green tomato, hydro romaine, yellow pepper pesto (12) (V)

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, Buddy's, Shrimp Station, Thunderheart Bison, Twin County Dorpers, Pure Luck Dairy

third

28 day dry aged niman ranch ribeye, braised potatoes, barbecue glaze (48)
(12 supplement charge on course menu)

gulf snapper, spanish rice, taylor bay scallops, cinnamon basil-saffron emulsion (29)

niman ranch natural filet of beef, bacon-sweet onion potato cake, white wine butter (36)

crisp rack of pork, seared cheddar grits, glazed mango (29)

duck breast and leg, braised endive, sweet potato, pink/ green peppercorn sauce (30)

seared tasmanian ocean trout, roasted root crop, quail egg, carbonara sauce (35)

spring lamb shank, slow baked white beans, lemon-mint persillade (28)

lightly broiled lemon sole, mashed english pea, fresh porcini, summer truffle (34)

sous vide eggplant, preserved lemon cous cous, mint ginger tofu riata (26) (V)

fourth

pecan crusted cheesecake, housemade cajeta (8)

cinnamon croissant bread pudding, bourbon glaze (7)

chocolate napolean, blood orange sherbet (8)

coconut panna cotta, grilled mango, micro mint (7)

cantaloupe, lime, strawberry sorbet (8) (V)

selection of cheeses (14)

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

CITRUS Team: Jeff Balfour, Mario Estrada, Paul Nelson, Josh Anderson, DJ Galindo, Sam Tate