



FEARING'S

Easter Lunch Menu

STARTERS

TEXAS BBQ WAGYU BRISKET

Jalapeño Ranch Coleslaw and Smoked Strawberry Compote

COLOSSAL SHRIMP "COCKTAIL"

Pickled Raindrop Farms Tomatoes, English Cucumbers, Unicorn Celery Ribbons, Radish Varieties. Green Goddess Dressing

HAND-CUT FETTUCCHINI CACIO E PEPE

Four Peas – Sugar Snap, English, Snow and Tendrils, Bacon Foam, Fresh Shaved Black Truffles

JUMBO LUMP CRAB CAKE BENEDICT

Coddled Farmhouse Egg with Mustard Hollandaise on Homestead Jalapeno Grits, Herb Marinated Asparagus and Smoked Steelhead Caviar

MAIN

PAN SEARED ALASKAN HALIBUT AND FRIED WEATHERVANE SEA SCALLOPS

on Ancient Grain/Parmesan Risotto with Roasted Local Mushrooms and Green Bean/Walnut Salad

APRICOT BBQ SMOKED BERKSHIRE PORK ROAST

Creamed Corn, Whipped Potatoes, Braised Tasso Ham Country Greens, Fried Green Tomatoes, Comeback Sauce

WEST TEXAS MOPPED BEEF FILET

Loaded Twice Baked Potato, Broccoli/Bacon Salad and Tobacco Onions

SPRING HERB MARINATED MESQUITE GRILLED LAMB CHOPS

'OG Kristal' Gouda Potatoes au Gratin, Zaatar Glazed Carnival Carrots, Mint Jelly Demi Glaze

SYMPHONY OF DESSERT

BROWN BUTTER CARROT CAKE

WHITE CHOCOLATE MOUSSE VERRINE

SEA SALT CHOCOLATE TART

SUNDAY, MARCH 31 | 11 AM - 3 PM

\$150 Adults, \$90 Vegetarians, \$50 Children (exclusive of tax and gratuity)