

fuego°

by stephan pyles

relax

hot frozen ramos gin fizz

carbonated mojito spheres

15 year macallan scotch rocks

amuse

bacon and egg sandwich

deconstructed tuna ceviche

before dinner mint

dine

summer corn –

custard, sorbet, brown butter, candied bacon

oysters, uni, wasabi, white seaweed

watermelon, hoja santa,

tomato-cardamom jam

salt-baked halibut

veracruzana tamal

foie gras masquerading as cherries,

deconstructed mole

virtually smoked pheasant fritter,

rosemary-serrano apricot

licorice beef lollipop,

coffee-cocoa paint

fresh mozzarella “balloon”

port and balsamico

butterscotch panna cotta, curry, chocolate

nitrogen breakfast

peaches, texas honey and granola

farewell

root beer float

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