



## **Appetizers**

### **Ceviches:**

|  |  |
|--|--|
| <i>Honduran Tuna with Coconut and Ginger</i> 10                      | <i>Sea Bass with Avocados and Tomatillos</i> 12    |
| <i>Ecuadorian Shrimp with Orange and Popcorn</i> 10                  | <i>Kampachi with Agave Nectar and Guanabana</i> 12 |
| <i>Sea Scallops Amarillo with Golden Tomatoes and Aji Mirasol</i> 12 | <i>Bronzini with Fennel and Vanilla</i> 10         |
| <i>Salmon Veracruzano with Green Olives and Capers</i> 9             | <i>Lobster with Mango and Basil</i> 22             |

*Tasting of any Three* 28

*Tasting of any Six* 55

*Tasting of all Eight* 75

*(\$ 6 Supplement for Lobster)*



|                              |                     |
|------------------------------|---------------------|
| Today's Selection of Oysters | <i>market price</i> |
| ½ dozen                      |                     |
| 1 dozen                      |                     |

|   |                     |
|---|---------------------|
| Today's Selection of Assorted Chilled Shellfish | <i>market price</i> |
|---|---------------------|

Masa Tempura Soft Shell Crab with Guajillo-Tomatillo Puree and Pickled Vegetable Salad 16

★ Tamale Tart with Roast Garlic Custard, Peekytoe Crab and Smoked Tomato Sauce 14

Searched Foie Gras with Vanilla-Mascarpone Polenta Cake, Crisp Jamon Serrano and Wood Roasted Pedro Ximenez Figs 21

Searched Sea Scallops with Black Bean Cake and Heirloom Tomato Salsa 16

Summer Tomato-Radish Salad with Blackberry Vinaigrette and Pistachio-Warm Goat Cheese Croquette 15

Banana Empanada with Cardamom Scented Spit Roasted Suckling Pig 12

## **Soups and Salads**

★ Stephan's Original Southwestern Caesar Salad with Jalapeño Polenta Croutons  
and Parmigiano Reggiano "Chicharron" 10

Farmstead Cheese Salad with Jamon Serrano, Lavender-Infused Watermelon and Walnut Brittle 14

Garden Greens with Really Good Olive Oil, Balsamic and Spanish Sherry Vinegars  
and Fleur de Sel 8

Poblano-Asiago Soup with Golden Tomato Foam 12

Iced Gazpachos 10

**Amarillo** with Golden Tomatoes and Saffron

**Blanco** with Almond and Frozen Grapes

**Rojo** with Smoked Tomatoes and Beets

**Verde** with Tomatillos and Honeydews

### Main Courses

Wood-Fired Whole Market Fish with Vanilla-Roasted Fennel  
and Warm Couscous-Pine Nut Salad *market price*

Seared Red Snapper with Aji-Creamed Corn and Crab Ceviche 28

Sea Bass with Fava Bean-Summer Pea Salad, Tamal Criollo and Warm Apple Smoked Bacon Vinaigrette 38

Wild King Salmon with Stewed Tomato Fumet, Mussels and Barbecued Baby Corn 39

Spit-Roasted Natural Chicken with Paneer-Peruvian Potato Salad and Young Coconut Madras Curry 27

★ Bone-In Cowboy Ribeye with Red Chile Onion Rings  
and Pinto-Wild Mushroom Ragout 45

Beef Tenderloin with Sweet Potato Chilaquiles and Pineapple Mole 36

Coriander-Cured Rack of Lamb with Ecuadorian Potato Cake  
and Ranier Cherry Mojo 38

TB's "Reconstructed" Barbecued Beef Short Rib with Horseradish-Potato Gratin and Curried Artichokes 34

Coffee Masala Rubbed Strip Steak with Mustard-Dill Potatoes, Fritter Fried Okra  
and Golden Raisin Chutney 39

Texas Hill Country Wild Boar Chops with Red Lentil Tacu Tacu, House-Made Boar Sausage  
and Pickled Peaches 42

★ *Stephan's Signature Dishes*

Tim Byres  
*Executive Chef*

20% Gratuity added to parties 8 or more      \$7.00 Charge for all split Main Courses