Johnson Chef’s Table at Denton Country Club

MANCHEGO CHEESE Marcona Almond, Local Honeycomb

BEET Mushroom, Cocoa, Humboldt Fog, Local Pecan

SCALLOP Cucumber, Trout Roe, Dukkah, Yogurt

QUAIL Homestead Grits, Duck, Fig, Arugula, Mesquite

FOIE GRAS Dates, Pistachio, Vanilla

VENISON Juniper, Parsnip, Cherry, Pearl Onion, Sorghum, Oak

BEEF Pomme Maxim, Baby Heirloom Carrot, Green Onion, Black Truffle

MILK & HONEY

“S’MORES” Campfire Marshmallow, Graham, Chocolate, Caramel, Coffee

Executive Chef Andrew Barlow