

GRILLING AT THE GAGE WITH  
**CHEF MIKE ROBINSON**

AUGUST 17TH, 2024



| Starters |

Wild Nilgai Scotch eggs, fruity brown sauce  
Apple and mustard glazed fallow deer lollipops  
Cauliflower cheese croquettes, black garlic mayonnaise  
Gulf oysters, red wine shallots  
Fluke crudo, watermelon, basil, lemon balm, chili  
Homemade taramasalata, crispy chicharron

| Main Courses |

*Served family-style*

Nilgai pavé steaks, peppered and grilled perfectly pink  
Wild Elk Hunters chili pies, parmesan mash topping  
Slow braised, glazed, and roasted boneless shoulders of Texas antelope *Served with chimichurri, peppercorn sauce, and bone marrow deer gravy*

| Side Dishes |

Robinson's famous Dirty mash, crispy deer and persillade  
Creamed greens with aged Parmesan  
Braised eggplant, tomato, cinnamon, raisins  
Boulangere potatoes with black truffle

| Dessert |

Burnt Basque cheesecake, candied pecans, and prickly pear

**\$145 per person + tax and gratuity**