



KITCHEN LTO (LIMITED TIME ONLY) //

Where the chef and artist changes every six months

private dining

DINNER OPTIONS

option 1 // \$35pp

Family-Style Appetizer

Brussel Sprouts: fish sauce caramel | burnt lime | mayo | pickled pecans | bonito flake

Entrée Choice

Duck Confit: potato lyonnaise | smoked charon

Short Rib: yuzu sweet potato | chicory | red eye

Gnocchi: pistachio | smoked salmon gremolata | pickled beets | rye crumbs + black butter

Dessert

Coco Texas Sheet Cake: salted caramel | duck fat fried pecans | gigi's chantilly | buttermilk sugar

option 2 // \$55pp

Appetizer Choice

Brussel Sprouts: fish sauce caramel | burnt lime | mayo | pickled pecans | bonito flake

Texas Romaine: smoked blue cheese dressing | crispy shallot | radish | marinated tomato | scallion

Entrée Choice

Duck Confit: potato lyonnaise | smoked charon

Short Rib: yuzu sweet potato | chicory | red eye

Shrimp + Grits: smoked tomato butter | bacon | charred shishido

Dessert Choice

Coco Texas Sheet Cake: salted caramel | duck fat fried pecans | gigi's chantilly | buttermilk sugar

Pistachio Crumb Cake: sour milk jam | fruit textures | honey | roasted white chocolate

option 3 // \$75pp

Hors d'Oeuvres

Pickled shrimp with peanut sauce

House made ricotta toast with tomato tartare

Duck rilette, coco vin and sweet potato chip

Small Plates Choice

Fried Green Tomatoes: whipped barrel aged feta | steens cane syrup | crispy chinese sausage | dill

Brussel Sprouts: fish sauce caramel | burnt lime | mayo | pickled pecans | bonito flake

Frisee Salad: honey + lemon | bacon | brioche | egg yolk | pickled onion

Entrée Choice

Duck Confit: potato lyonnaise | smoked charon

Short Rib: yuzu sweet potato | chicory | red eye

Shrimp + Grits: smoked tomato butter | bacon | charred shishido

Gnocchi: pistachio | smoked salmon gremolata | pickled beets | rye crumbs + black butter

Dessert Choice

Coco Texas Sheet Cake: salted caramel | duck fat fried pecans | gigi's chantilly | buttermilk sugar

Pistachio Crumb Cake: sour milk jam | fruit textures | honey | roasted white chocolate

Sweet Potato Creameux: black pepper meringue | toasted pecan | steens caramel

Have other ideas? We have them! Just ask our private dining manager and let us customize a menu specifically for your event.

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LUNCH OPTIONS

option 1 // \$25pp

Family-Style Appetizer

Yogurt: fermented onion | garlic | cucumber | dill | crudité

Entrée Choice

Grilled Cheese: smoked tomato butter

Frisee Salad: honey + lemon, bacon | brioche | egg yolk | pickled onion

Sweet Tea Chicken: pickled cilantro stem slaw | burnt lime mayo | brioche

Dessert

Coco Texas Sheet Cake: salted caramel | duck fat fried pecans | gigi's chantilly | buttermilk sugar

option 2 // \$45pp

Appetizer Choice

Smoked Pimento Cheese: house pickles | apple butter | grilled bread

Yogurt: fermented onion | garlic | cucumber | dill | crudité

Entrée Choice

The Messy Jessy: short rib | pimento cheese | apple butter | brioche

Frisee Salad: honey + lemon | bacon | brioche | egg yolk | pickled onion

Sweet Tea Chicken: pickled cilantro stem slaw | burnt lime mayo | brioche

Smoked Salmon Salad: crispy shallot | radish | smoked blue cheese dressing | marinated tomato | scallion

Dessert Choice

Coco Texas Sheet Cake: salted caramel | duck fat fried pecans | gigi's chantilly | buttermilk sugar

Pistachio Crumb Cake: sour milk jam | fruit textures | honey | roasted white chocolate

private dining

BRUNCH OPTIONS

\$25pp

Appetizer Choice

Smoked Pimento Cheese: house pickles | apple butter | grilled bread

Yogurt Parfait: fruit textures | cream cheese | oats | pistachio | local honey | sunflower

Entrée Choice

Hot Fried Chicken: cheddar waffles | steens cane syrup

House-made Drop Biscuits: smoked tomato gravy | house-made sausage

Smoked Salmon Salad: crispy shallot | radish | smoked blue cheese dressing | marinated tomato | scallion

Crispy Poached Egg: red-eye gravy | white hominy grits | shishito | toast

Family-Style Dessert

Pistachio Crumb Cake: sour milk jam | fruit textures | honey | roasted white chocolate

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