

Sasanian Caviars

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

ROYAL KALUGA HYBRID 165 / oz

ROYAL OSSETRA 140 / oz

Chef's Caviar Salad

12g SASANIAN ROYAL OSSETRA, CRÈME FRAICHE, EGG SALAD, BRIOCHE TOAST

69

Beginnings

POLIPETTI ARROSTITI	23
CHARRED OCTOPUS, SQUID INK SPAGHETTI, BLISTERED TOMATO, CALABRESE PAINT	
TARTINA DI FUNGHI	21
EXOTIC FORAGED MUSHROOM TART, CARAMELIZED ONION, GOAT'S CHEESE DUXELLE	
OSTRICHE GRATINATE	21
SOUTHERN ROASTED HALF SHELL OYSTERS, ARTICHOKE, DIMMIT COUNTY OLIVE OIL	
CREPELLA DI ARAGOSTA	25
CRACKED LOBSTER, BLUE OYSTER MUSHROOM, SAFFRON FONDUE, DEVEILED TROUT ROE	
ANATRA	29
HILL COUNTRY DUCK CONFIT APPLE CROSTATA, RIO GRANDE PECAN, RUBY PORT ONION MARMALADE, CALVADOS FOIE GRAS GELATO	
MAIALE BRASATO	22
ESPRESSO BRAISED GUANCIALE, POLENTA, CRANBERRY JAM, FIRE CRACKLIN	

Insalate

MELA	16
GREEN APPLE, JAMBON DE BAYONNE, CHICORY GREENS, SMOKEY BLUE CHEESE, ROASTED ALMOND BISCOTTI, HONEY BALSAMIC VINAIGRETTE	
LATTUGA	14
ROMAINE CHIFFONADE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING	
SEDANO	13
CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON	



CHEF DANNY TRACE

PASTA

SPAGHETTI AL TARTUFO NERO	45
CACIO PEPE, PARMIGIANO REGGIANO, PERIGORD BLACK SUMMER TRUFFLE	
PAPPARDELLE AL CINGHIALE *	42
SALMORIGLIO GRILLED IBERICO TENDERLOIN, FOREVER BRAISED BOAR BOLOGNESE	
POLLO	42
NORTH CAROLINA ROUGE CHICKEN, HONEY ROASTED BUTTERNUT, PETITE KALE POTENTE TAGLIATELLE, CRISPY GUANCIALE, TEXAS OLIVE OIL	
TACCHINO	39
SMOKED TEXAS HERITAGE TURKEY & PUMPKIN AGNOLOTTI, SAGE WHIPPED RICOTTA, CRANBERRY, RADICCHIO, TURKEY TASSO, CHESTNUT GREMOLATA	

PESCE

SALMONE	59
ORA KING SALMON, GULF COAST WILD SHRIMP, CHANTERELLE MUSHROOM RISOTTO, FRESH ENGLISH PEA, BAROLO BEURRE ROUGE	
FRUTTI DI MARE	49
BROILED GOLDEN POMFRET, MARBLE LUMP BLUE CRAB, TEXAS JUMBO SHRIMP ARTICHOKE ROASTED OYSTER, POTENTE SPAGHETTI, SAFFRON LOBSTER BROTH	
BRANZINO	39
CAST IRON SEARED SEA BASS, FARMER'S VEGETABLE CONFETTI, PETITE PEA SPROUT	
CAPELANTE	59
COLOSSAL DIVER SCALLOPS, GOLDEN BUTTERNUT RISOTTO, JARDINIÈRE BRODO	

CARNE

FILETTO DI MANZO *	69
TEXAS WAGYU PRIME BEEF FILET, ROASTED GARLIC WHIPPED POTATO, FARMER'S VEGETABLE, MARCHAND DE VIN	
LOMBATA *	79
TEXAS AKAUSHI PRIME BEEF STRIP, ROSEMARY ROASTED MARBLE POTATO, APPLEWOOD BACON, CARAMELIZED ONION, GARLIC SALMORIGLIO	
VITELLO *	49
PORCINI BRAISED ALL NATURAL VEAL GUANCIALE, CAULIFLOWER RISOTTO, BRUSSELS SPROUT, SHIITAKE BACON, PICKLED BEETROOT MARMALADE	
AGNELLO *	99
COLORADO ROCKY MOUNTAIN LAMB CHOPS, ROOT VEGETABLE COUSCOUS, RAINBOW SWISS CHARD, MADEIRA MINT JULEP	
BISTECCA ALLA FIORENTINA *	MKT
44 OZ PRIME PORTERHOUSE STEAK, D'ARTAGNAN BACON LARDON, ATKINSON FARM VEGETABLES, MARBLE POTATO, FOR TWO	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS