

Sasanian Caviars

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

ROYAL KALUGA HYBRID 30g

ROYAL OSSETRA 30g

Chef's Caviar Salad

CRACKED LOBSTER EGG SALAD, MARBLE POTATO, CHIVE, CRÈME FRAICHE, BRIOCHE TOAST

ROYAL OSSETRA 12g

Beginnings

POLIPETTI ARROSTITI

CHARRED OCTOPUS, SQUID INK SPAGHETTI, CERIGNOLA OLIVE, CHARRED TOMATO, CACIOVALLO CHEESE, CALABRESE PAINT

OSTRICHE GRATINATE

FIRE ROASTED SOUTHERN HALF SHELL OYSTERS, ARTICHOKE, PARMIGIANO REGGIANO, MEYER LEMON, SAMBUCA

RAVIOLI DI CONIGLIO

COUNTRYSIDE FARM BRAISED RABBIT, TEXAS WINTER GREENS, SOTTOCENERE CHEESE, SWEET POTATO, CACCIATORE BRODO

MAIALE BRASATO

ESPRESSO GLAZED BERKSHIRE PORK BELLY, JALAPENO POLENTA, CRACKLIN

ARAGOSTA

LOBSTER & SOFTSHELL CRAB BISQUE, SQUID INK POPOVER, COGNAC SPLASH

FOIE GRAS PADELLA

CAST IRON SEARED FOIE GRAS, CRANBERRY MARSALA JAM, FOIE GRAS SNOW, TOASTED BRIOCHE, TEXAS OLIVE OIL

Insalate

ARANCE

TEXAS FARMER'S CITRUS, HEIRLOOM BEET, WHIPPED GOAT MILK RICOTTA, SEA SALTED ALMOND, CHICORY GREENS, PROSECCO FENNEL VINAIGRETTE

INSALATA ACCIUGA

MOONFLOWER ROMAINE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING

SEDANO

CRISP SHAVED CELERY, ANISE, PECORINO ROMANO, MEYER LEMON VINAIGRETTE



CHEF DANNY TRACE

Tasting Menu Available Upon Request

PASTA

AGNOLOTTI DI GRANCHIO

JUMBO LUMP BLUE CRAB, ARTICHOKE, BLISTERED TOMATO, LIMONCELLO

SPAGHETTI AL TARTUFO NERO

CACIO PEPE, DR DELICACY BLACK TRUFFLE SHAVED TABLESIDE

RAVIOLI DI ZUCCA

WHIPPED BUTTERNUT SQUASH, ST ANDRE CHEESE, CRISPY OKRA, PEPITAS, PRESERVED CITRUS BIANCO

RAGU ALL' ANATRA

DARTAGNAN DUCK BREAST, POTENTE TAGLIATELLE, PARMIGIANO REGGIANO, DUCK CONFIT & WILD BOAR BOLOGNESE

PESCE

CAPELANTE

DIVER SCALLOPS, KABOCHA SQUASH RISOTTO, GOLDEN CURRY BRODO

BRANZINO

CAST IRON ROASTED SEA BASS, VEGETABLE CONFETTI, SEAFOOD BRODO

FRUTTI DI MARE

ALASKAN HALIBUT, JUMBO LUMP BLUE CRAB, CRACKED LOBSTER WILD TEXAS SHRIMP, SOUTHERN GRATINEE OYSTER

ARAGOSTA ALLA WHITNEY

COGNAC ROASTED LOBSTER TAIL, BLACK TRUFFLE RISOTTO, PETITE PEAS ROUGIE FOIE GRAS MOUSSE, TROUT ROE PEARLS

CARNE

FILETTO DI MANZO *

TEXAS WAGYU PRIME BEEF FILET, GARLIC CREAMED POTATO, FARMER'S VEGETABLE, SEA SALTED ESPRESSO

LOMBATA *

TEXAS AKAUSHI PRIME BEEF STRIP, MARBLE POTATO, APPLEWOOD BACON, CARAMELIZED ONION, POTENTE WORCESTERSHIRE

COSTOLETTE DI AGNELLO *

COLORADO LAMB CHOPS, WHIPPED HEIRLOOM CARROT, CANNELLINI BEAN, GARDEN VEGETABLE, LEMON MINT SALMORIGLIO

VITELLO BRASATO

AMARONE BRAISED VEAL CHEEK, WHIPPED BUTTERNUT PUREE, CIPOLLINI BEET AGRODOLCE, SLOW ROASTED GARLIC JUS

VITELLO *

PERIGUEUX VEAL CHOP, WINTER MUSHROOM RISOTTO, CIPOLLATA, CALABRESE PEPPERCORN SAUCE

BISTECCA ALLA FIORENTINA *

44 OZ PRIME PORTERHOUSE, APPLEWOOD BACON, ATKINSON FARM VEGETABLES ROSEMARY ROASTED MARBLE & GARLIC CREAMED POTATO, FOR TWO

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