

## Sasanian Caviars

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

**ROYAL KALUGA HYBRID**

**150 / 30g**

**ROYAL OSSETRA**

**120 / 30g**

## Chef's Caviar Salad

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

**ROYAL OSSETRA**

**50 / 12g**

## Beginnings

### **POLIPETTI ARROSTITI**

CHARRED OCTOPUS, SQUID INK SPAGHETTI, MARBLE POTATO, CANNELLINI BEAN, ROOT VEGETABLE CONFETTI, CALABRESE PAINT

### **OSTRICHE GRATINATE**

SOUTHERN ROASTED HALF SHELL OYSTERS, ARTICHOKE, PARMIGIANO REGGIANO, MEYER LEMON, ANISETTE LIQUEUR

### **CACCIATORE RAVIOLI**

COUNTRYSIDE FARM RABBIT, GUINEA FOWL, DUCK CONFIT, CERIGNOLA OLIVE TEXAS ROOT VEGETABLE, SOTTOCENERE CHEESE, SAUCE FORESTIERE

### **TONNO \***

ALEPPO DUSTED AHI, FIRE ROASTED BEET, NAVAL ORANGE SUPREME, FENNEL BULB DIMMIT COUNTY OLIVE OIL, DOI'S PEA TENDRIL

### **ARAGOSTA**

LOBSTER SAFFRON BISQUE, SQUID INK POPOVER, COGNAC SPLASH

### **FOIE GRAS PADELLA**

CAST IRON SEARED FOIE GRAS, LUXARDO CHERRY JAM, HILL COUNTRY SABA, TOASTED BRIOCHE, TEXAS OLIVE OIL

## Insalate

### **BARBABIETOLA**

WOODFIRE ROASTED BEET, WHIPPED LAURA CHENEL GOAT CHEESE, FIG SABA TEXAS HONEY ROASTED PISTACHIO, PETITE ARUGULA, 1836 OLIVE OIL

### **INSALATA ACCIUGA**

MOONFLOWER ROMAINE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING

### **SEDANO**

CRISP SHAVED CELERY, FENNEL, PECORINO ROMANO, AUTUMN CITRUS



**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,  
ALEPPO DUSTED PEPITAS, PRESERVED CITRUS BIANCO

## **RAGU ALL' ANATRA**

DARTAGNAN DUCK BREAST, DUCK ITALIAN SAUSAGE, POTENTE TAGLIATELLE,  
TEXAS PEAS, 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**

JUMBO LUMP BLUE CRAB CROWNED ALASKAN HALIBUT, 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 AKAUSHI PRIME BEEF FILET, GARLIC CREAMED POTATO,  
FARMER'S VEGETABLE, SEA SALTED ESPRESSO

## **LOMBATA \***

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

## **COSTOLETTE DI AGNELLO \***

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

## **VITELLO BRASATO**

AMARONE BRAISED VEAL CHEEKS, WHIPPED BUTTERNUT PUREE,  
PETITE ROOT VEGETABLE, SLOW ROASTED GARLIC JUS

## **VITELLO \***

PERIGUEUX VEAL CHOP, AUTUMN 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\*