

Sasanian Caviars

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

ROYAL KALUGA HYBRID

30g

ROYAL OSSETRA

30g

Chef's Caviar Salad

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

ROYAL OSSETRA

12g

Beginnings

POLIPETTI ARROSTITI

CHARRED OCTOPUS, SQUID INK SPAGHETTI, CHARRED TOMATO, CALABRESE SAUCE

TARTINA DI ARAGOSTA

CRACKED LOBSTER, SUMMER VEGETABLES, FLAKY PASTRY, CRUSHED CORN SAUCE

MAIALE BRASATO

DEATH WISH COFFEE BRAISED BERKSHIRE PORK BELLY, HILL COUNTRY POLENTA, DEVILS KISS CRACKLIN

FOIE GRAS PADELLA

CAST IRON SEARED FOIE GRAS, TEXAS STRAWBERRY, BRIOCHE TOAST, QUAIL EGG

TONNO

#1 YELLOWFIN TUNA TATAKI, HEIRLOOM TOMATO, ATKINSON FARM CORN, AVOCADO, CUCUMBER, 1836 OLIVE OIL

OSTRICHE GRATINATE

ROASTED HALF SHELL OYSTERS, ARTICHOKE, PARMIGIANO REGGIANO, MEYER LEMON, PARISIENNE LIQUEUR

Insalate

MOZZARELLA DI BUFALA

HEIRLOOM TOMATO, PETITE ARUGULA, CUCUMBER, AVOCADO, RIPPED BASIL, GRILLED SOURDOUGH, FRENCH AGED BALSAMIC, DIMMIT COUNTY OLIVE OIL

INSALATA ACCIUGA

ROMAINE CHIFFONADE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING

SEDANO

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



CHEF DANNY TRACE

PASTA

AGNOLOTTI DI GAMBERI

PALACIOS JUMBO SHRIMP, CANTON TEXAS PEAS, LIMONCELLO BIANCO

SPAGHETTI AL TARTUFO NERO

CACIO PEPE, DR DELICACY BLACK TRUFFLE SHAVED TABLESIDE

RAGU ALL' ANATRA

DARTAGNAN DUCK BREAST, TAGLIATELLE, BAROLO MUSCOVY BOLOGNESE

RAVIOLI DI MAIS

WOOD FIRED TEXAS CORN, BLACK MOREL MUSHROOM, SAINT ANDRE CHEESE

PESCE

BRANZINO

CAST IRON ROASTED SEA BASS, SPRING VEGETABLE CONFETTI, PETITE SPROUT

GRANCHIO

CRISPY WHALER SOFTSHELL CRAB, HEIRLOOM CHERRY TOMATO, BASIL TABOULEH
MEYER LEMON TARTAR

SALMONE

ORA KING SALMON, PEARL COUS COUS, RAINBOW TROUT ROE, SUMMER PEA
BALSAMIC BEURRE ROUGE

FRUTTI DI MARE

BROILED GOLDEN POMFRET, MARBLE LUMP BLUE CRAB, TEXAS JUMBO SHRIMP
CRACKED LOBSTER, SAFFRON BRODO TABLESIDE

CAPELANTE

DIVER SCALLOPS, TEXAS FARMER'S CORN RISOTTO, SCARLET GLOBE RADISH

ARAGOSTA ALLA WHITNEY

CITRUS ROASTED LOBSTER TAIL, PERIGORD BLACK TRUFFLE RISOTTO, PETITE PEAS
ROUGIE FOIE GRAS MOUSSE, TROUT PEARLS

CARNE

FILETTO DI MANZO *

TEXAS WAGYU PRIME BEEF FILET, GARLIC CREAMED POTATO, FARMER'S VEGETABLE,
AMARONE MOREL SAUCE

LOMBATA *

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

VITELLO *

PASTURE RAISED VEAL CHOP, SUMMER MUSHROOM RISOTTO, GARDEN VEGETABLE,
CALABRESE PEPPERCORN SAUCE

COSTOLETTE DI AGNELLO *

COLORADO LAMB CHOPS, ITALIAN LAMB SAUSAGE, SWEET POTATO,
CANNELLINI BEAN, GIARDINIERA, COGNAC MINT GLAZE

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