

## Sasanian Caviars

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

**ROYAL KALUGA HYBRID**

**ROYAL OSSETRA**

## Chef's Caviar Salad

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

**ROYAL OSSETRA**

## Beginnings

### **POLIPETTI ARROSTITI**

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

### **OSTRICHE POTENTE**

EVANS FAMILY EXTRA SELECT OYSTERS ROASTED WITH GARLIC, ARTICHOKE, PARMIGIANO REGGIANO, MEYER LEMON, 1836 OLIVE OIL

### **CONIGLIO TORTA**

WINTER LEEK BRAISED HILL COUNTRY RABBIT, TEXAS OYSTERS, VEGETABLE CONFETTI, TALEGGIO CHEESE, POTENTE FLAKY PASTRY

### **MAIALE BRASATO**

ESPRESSO BRAISED BERKSHIRE PORK BELLY, JALAPENO POLENTA, CRACKLIN

### **ARAGOSTA**

LOBSTER COGNAC BISQUE, SPANISH SAFFRON, CRACKED LOBSTER TART

### **FOIE GRAS PADELLA**

CAST IRON SEARED FOIE GRAS, FROBERG FARM STRAWBERRY JAM, FOIE GRAS SNOW, TOASTED BRIOCHE, TEXAS OLIVE OIL

## Insalate

### **FRAGOLA**

ATKINSON FARM STRAWBERRY, HEIRLOOM BEET, WHIPPED GOAT MILK RICOTTA, SEA SALTED ALMOND, PETITE SPINACH, POPPY SEED 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

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## **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 CAVOLFIORE**

ATKINSON FARM CAULIFLOWER, TALEGGIO CHEESE, ROOT VEGETABLE BRABANT, CRISPY OKRA, PRESERVED CITRUS BIANCO

## **RAGU ALL' ANATRA**

DARTAGNAN DUCK BREAST, POTENTE TAGLIATELLE, PARMIGIANO REGGIANO, BAROLO MUSCOVY BOLOGNESE

# PESCE

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## **CAPELANTE**

DIVER SCALLOPS, BUTTERNUT SQUASH RISOTTO, GOLDEN CURRY BRODO

## **SALMONE**

ORA KING SALMON, TEXAS ROOT VEGETABLE, FROBERG FARM LIMA BEAN, PEARL COUS COUS, RAINBOW TROUT ROE

## **BRANZINO**

CAST IRON ROASTED SEA BASS, VEGETABLE CONFETTI, SEAFOOD BRODO

## **ARAGOSTA ALLA WHITNEY**

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

# CARNE

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## **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

## **POLLO AL TARTUFO**

SLOW ROASTED GREEN CIRCLE HERITAGE CHICKEN, TEXAS ROOT VEGETABLE, LOUISIANA OKRA, BAROLO FOND, PERIGORD BLACK TRUFFLE SHAVINGS

## **VITELLO \***

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

## **COSTOLETTE DI AGNELLO \***

COLORADO LAMB CHOPS, PLUGRA WHIPPED BUTTERNUT, CANNELLINI BEAN, ROOT VEGETABLE, RUBY PORT FIG 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\*