

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	
MAIALE BRASATO	19
BERKSHIRE PORK BELLY, POLENTA, CRANBERRY JAM, DEVILS KISS CRACKLIN	
OSTRICHE GRATINATE	21
FIRE ROASTED SOUTHERN HALF SHELL OYSTERS, ARTICHOKE, TEXAS 1836 OLIVE OIL	
TARTINA DI GRANCHIO	25
JUMBO LUMP CRAB, MOREL MUSHROOM, FLAKY PASTRY, SPANISH SAFFRON	
FOIE GRAS PADELLA	25
CAST IRON SEARED FOIE GRAS, RUBY PORT FIG CROSTATA, QUAIL EGG	
CARPACCIO DI CARNE	23
LINZ HERITAGE BEEF, HORSERADISH WHIPPED RICOTTA, WHITE BEECH MUSHROOM	

Insalate

BURRATA DI PUGLIA	15
TEXAS CITRUS, HEIRLOOM BEET, ENDIVE, PISTACHIO, VIN SANTO VINAIGRETTE	
INSALATA ACCIUGA	13
ROMAINE CHIFFONADE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING	
SEDANO	12
CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON	



PASTA

MEZZELUNE AL ANATRA	38
MADEIRA BRAISED TEXAS DUCK, DUCK PROSCIUTTO, ROASTED ROOT VEGETABLE	
SPAGHETTI AL TARTUFO NERO	45
CACIO PEPE, PARMIGIANO REGGIANO, WINTER BLACK TRUFFLE	
RAGU ALL' CINGHIALE	39
WILD BOAR CHOP CREPINETTE, ESPRESSO BRAISED BERKSHIRE PORK BELLY, PAPPARDELLE PASTA, RATTLESNAKE BOLOGNESE	
CONIGLIO	
PANEED COUNTRYSIDE FARM RABBIT, POTENTE LINGUINE, SERRANO JAMON	39
CHARRED TOMATO, MOZZARELLA DI BUFALA, BALSAMICO DI MODENA	
OSTRICHE	
VERMOUTH POACHED TEXAS OYSTERS, POTENTE SPAGHETTI, APPLEWOOD BACON	39
CIPOLLINI ONION, PARMIGIANO REGGIANO, GOLDEN KALUGA CAVIAR	

PESCE

BRANZINO	38
CAST IRON ROASTED SEA BASS, AUTUMN VEGETABLE CONFETTI, PETITE SPROUT	
FRUTTI DI MARE	49
BROILED GOLDEN POMFRET, MARBLE LUMP BLUE CRAB, TEXAS JUMBO SHRIMP, MATAGORDA BAY OYSTERS, POTENTE SPAGHETTI, SAFFRON BRODO	
CAPELANTE	49
COLOSSAL DIVER SCALLOPS, BUTTERNUT SQUASH RISOTTO, SCARLET RADISH	
ARAGOSTA ALLA WHITNEY	99
CITRUS ROASTED LOBSTER TAIL, WINTER BLACK TRUFFLE RISOTTO, PETITE PEAS	
ROUGIE FOIE GRAS CROSTINI, TROUT PEARLS	

CARNE

QUAGLIA	39
DEVILED BLUE CRAB STUFFED TEXAS QUAIL, COGNAC GREEN APPLE LACQUER	
FILETTO DI MANZO *	59
TEXAS WAGYU PRIME BEEF FILET, GARLIC POTATO, FARMER'S VEGETABLE, BAROLO BEURRE ROUGE	
LOMBATA *	65
TEXAS AKAUSHI PRIME BEEF STRIP, MARBLE POTATO, APPLEWOOD BACON, CHARRED ONION, ROSEMARY GARLIC SALMORIGLIO	
BRASATO	42
AMARONE BRAISED BEEF CHEEK, PORCINI RISOTTO, TEXAS ROOT VEGETABLE	
VITELLO *	69
CENTER CUT ALL NATURAL VEAL CHOP, HILL COUNTRY POLENTA	
VEGETABLE CONFETTI, CALABRESE PEPPERCORN SAUCE	

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