

## Sasanian Caviars

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

ROYAL KALUGA HYBRID / oz

ROYAL OSSETRA / oz

## Chef's Caviar Salad

12g SASANIAN ROYAL OSSETRA, CRÈME FRAICHE, EGG SALAD, BRIOCHE TOAST

## Beginnings

### **POLIPETTI ARROSTITI**

CHARRED OCTOPUS, SQUID INK SPAGHETTI, BLISTERED TOMATO, CALABRESE PAINT

### **TARTINA DI FUNGHI**

EXOTIC FORAGED MUSHROOMS, ENGLISH PEA, PERSILLADE, BALSAMIC BLANCO

### **OSTRICHE GRATINATE**

SOUTHERN ROASTED HALF SHELL OYSTERS, ARTICHOKE, DIMMIT COUNTY OLIVE OIL

### **FOIE GRAS IN PADELLA**

SEARED ROUGIE FOIE GRAS, TEXAS STRAWBERRY GALETTE, CRÈME FRAICHE MOUSSE

### **CREPELLA DI GRANCHIO**

JUMBO LUMP CRAB CREPE, SOFTSHELL SAFFRON FONDUE, DEVILED TROUT ROE

### **CARPACCIO \***

TEXAS PRIME WAGYU BEEF, HORSERADISH RICOTTA, CLAMSHELL MUSHROOM,  
GREEN OLIVE FOCACCIA, ROSEMARY SALMORIGLIO

## Insalate

### **MAIS**

CAST IRON SEARED #1 YELLOWFIN TUNA, ATKINSON FARM CORN, GRAPE TOMATO,  
CUCUMBER, ARUGULA, WHIPPED GOAT FETA, ALLIGATOR PEAR, RIPPED BASIL

### **LATTUGA**

ROMAINE CHIFFONADE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING

### **SEDANO**

CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON



CHEF DANNY TRACE

# PASTA

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## **SPAGHETTI AL TARTUFO NERO**

CACIO PEPE, PARMIGIANO REGGIANO, PERIGORD BLACK SUMMER TRUFFLE

## **CONIGLIO**

PANEED TEXAS HILL COUNTRY RABBIT, PROSCIUTTO DI PARMA, POTENTE LINGUINE  
MOZZARELLA DI BUFALA, MARJORAM CACCIATORE

## **ANATRA**

COUNTRYSIDE FARM DUCK AGNOLOTTI, JUMBO TEXAS SHRIMP, BLISTERED TOMATO,  
JAMBON DE BAYONNE, FARMERS MARKET PEAS, PECORINO TOSCANO DOP

# PESCE

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## **TONNO \***

#1 LOUISIANA YELLOWFIN TUNA, GULF COAST WILD SHRIMP, COURGETTE RISOTTO  
BLACK MOREL MUSHROOM, FRESH ENGLISH PEA, BAROLO BEURRE ROUGE

## **GRANCHIO**

CRISPY SOFT SHELL WHALER CRAB, CUCUMBER TABBOULEH, CALABRIAN REMOULADE

## **BRANZINO**

CAST IRON SEARED SEA BASS, SUMMER VEGETABLE CONFETTI, PETITE PEA SPROUT

## **CAPELANTE**

COLOSSAL DIVER SCALLOPS, CRUSHED CORN RISOTTO, JARDINIÈRE BRODO

# CARNE

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## **FILETTO DI MANZO \***

COLORADO RANCHERS PRIME BEEF FILET, ROASTED GARLIC WHIPPED POTATO,  
FARMER'S SUMMER VEGETABLE, MARCHAND DE VIN

## **LOMBATA \***

COLORADO PRIME BEEF NY STRIP, ROSEMARY MARBLE POTATO, APPLEWOOD BACON,  
BALSAMIC CARAMELIZED ONION, TOASTED GARLIC SALMORIGLIO

## **VITELLO \***

CENTER CUT ALL NATURAL VEAL CHOP, EXOTIC SUMMER MUSHROOM RISOTTO  
PETITE VEGETABLE, CALABRESE PEPPERCORN SAUCE

## **AGNELLO \***

COLORADO ROCKY MOUNTAIN LAMB CHOPS, FARMERS VEGETABLE COUSCOUS,  
RAINBOW CARROT, MADEIRA MINT JULEP

## **BISTECCA ALLA FIORENTINA \***

44 OZ PRIME PORTERHOUSE STEAK, D'ARTAGNAN BACON LARDON,  
ATKINSON FARM VEGETABLES, MARBLE POTATO, FOR TWO

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