

BEGINNINGS

INSALATA ACCIUGA	12
PETITE ROMAINE, BOUQUERONE, PARMESAN RIBBONS, CAESAR DRESSING	
SEDANO	12
CRISP CELERY, FALL RADISH, BULLSEYE BEET, FENNEL FROND, PECORINO ROMANO	
FALL PINZIMONIO	13
FARMER'S ROOT VEGETABLE, PETITE BEETS, TEXAS LABNEH, LEMON DRESSING	
ZUPPA DI ARAGOSTA	18
LOBSTER COGNAC BISQUE, VEGETABLE CONFETTI, THERMIDOR TORTELLONI	
TONNO AND FOIE GRAS	21
AHI TUNA CRUDO, FOIE GRAS FREEZE, CAPERBERRY, CITRUS GEL	
POLIPETTI ARROSTITI	19
CHARRED OCTOPUS, CALABRESE PAINT, SQUID INK FETTUCCINE, FAVA BEAN	
OSTRICHE GRATINATE	15
ROASTED HALF SHELL OYSTERS, ARTICHOKE, PARMIGIANO REGGIANO, HERBSAINT	
CARPACCIO DI CARNE	
MARBLE RANCH WAGYU, WILD BOAR LONZA, FRENCH JAMBON, 1836 OLIVE OIL, BRAZOS VALLEY CHEESE, AGED BALSAMIC, BLACK CHERRY JAM	21
DOWNTOWN CAVIAR SERVICE	
ELITE KALUGA	140 /oz
RUSSIAN OSETRA	120 /oz
IMPERIAL WHITE STURGEON	75 /oz

HOUSE MADE PASTA

AGNOLOTTI DI GRANCHIO	29
JUMBO LUMP CRAB, INDIAN CREEK MUSHROOM, ENGLISH PEA, LIMONCELLO	
SPAGHETTI AL TARTUFO NERO	42
CACIO PEPE, ITALIAN BLACK TRUFFLE SHAVED TABLESIDE	
RAVIOLI DEL CACCIATORE	21
CREOLE ROASTED RABBIT, INDIAN CREEK MUSHROOM, GUNPOWDER HUNTER'S SAUCE	
LINGUINE ALL' ASTICE	39
CRACKED LOBSTER, COVEY RISE ENGLISH PEA, SQUID INK PASTA, SUNDRIED TOMATO, SHELLFISH SAFFRON SAUCE	
PAPPARDELLE AL CINGHALE	34
SALMORIGLIO GRILLED WILD BOAR CHOP, FOREVER BRAISED BOAR BOLOGNESE	

FROM THE SEA

CAPELANTE	34
DIVER SCALLOPS, BUTTERNUT SQUASH RISOTTO, RADISH, SEAFOOD BRODO	
BRANZINO	34
FIRE ROASTED SEA BASS, FARMER'S VEGETABLES, SHELLFISH TOMATO BROTH	
GRANCHIO	38
JUMBO LUMP BLUE CRAB, MASCARPONE GNOCCHI, SWEET PEAS, CARBONARA	
FRUTTI DI MARE	39
SEAFOOD STEW OF AMERICAN RED SNAPPER, DIVER SCALLOP, GRILLED OCTOPUS JUMBO LUMP BLUE CRAB, WILD SHRIMP, HERBSAINT ROASTED OYSTER	

LAND & SKY

ANATRA	34
CAST IRON ROASTED MAGRET DUCK BREAST, DUCK CONFIT ARANCINI GARDEN VEGETABLES, RUBY PORT & CARAMELIZED PEAR SAUCE	
LOMBATA	47
HARRIS RANCH USDA PRIME STRIP, MARSALA GLAZED PEARL ONION, MARBLE POTATO, VEGETABLE CONFETTI	
FILETTO DI MANZO	42
HARRIS RANCH PRIME BEEF FILET, MUSHROOM DUXELLE, CIPOLLINI ONION AUTUMN VEGETABLES, WHIPPED POTATO PURÉE	
BISTECCA ALLA FIORENTINA	MKT
42 OZ PORTERHOUSE STEAK, MUSHROOM PAPIER, OAK HOLLOW ARUGULA, FIRE ROASTED GARLIC, GRILLED VEGETABLES, PARMIGIANO REGGIANO, FOR TWO	
COSTOLETTE DI AGNELLO	48
COLORADO LAMB CHOPS, SWEET POTATO, RAINBOW CARROT, COGNAC FIG SAUCE	
GUANCIALE DI VITELLO BRASATO	39
AMARONE BRAISED VEAL CHEEKS, TEXAS MUSHROOM & LIMA BEAN RISOTTO	

EXECUTIVE CHEF DANNY TRACE



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