

BEGINNINGS

INSALATA ACCIUGA	12
PETITE ROMAINE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING	
SEDANO	12
CRISP CELERY, BRAVO RADISH, BULLSEYE BEET, FENNEL, PECORINO ROMANO	
PINZIMONIO	13
FARMER'S ROOT VEGETABLE, PETITE BEETS, TEXAS LABNEH, CRUSHED HERB, LEMON	
TONNO & GRANCHIO	21
AHI TUNA CRUDO, JUMBO LUMP BLUE CRAB, CORAL TUILE, SORREL FLOWER	
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	21
STRUBE RANCH WAGYU, WILD BOAR LONZA, FRENCH JAMBON, 1836 OLIVE OIL, BRAZOS VALLEY CHEESE, FIG SABA	
TARTINA CON POLPA DI GRANCHIO	16
JUMBO LUMP CRAB, CALABRIAN PEPPER, FLAKY PASTRY, CRUSHED CORN SAUCE	
DOWNTOWN CAVIAR SERVICE	
ROYAL BELUGA HYBRID	175 /oz
IRANIAN OSETRA	150/oz
RUSSIAN OSETRA	120/oz

HOUSE MADE PASTA

AGNOLOTTI DI GAMBERI	29
TEXAS JUMBO SHRIMP, ARTICHOKE, SHRIMP BOIL BROWN BUTTER, LIMONCELLO	
SPAGHETTI AL TARTUFO NERO	42
CACIO PEPE, FRENCH BLACK WINTER TRUFFLE SHAVED TABLESIDE	
TORTELLONI DI CERVO	48
ROSEMARY GRILLED DARTAGNAN VENISON CHOPS, COVEY RISE VEGETABLES, HUNTER'S CALVADOS BRODO	
LINGUINE ALL' ASTICE	39
CRACKED LOBSTER, COVEY RISE ENGLISH PEA, SQUID INK PASTA, GRAPE TOMATO, BROCCOLI RAAB, SAFFRON	
PAPPARDELLE AL CINGHIALE	34
SALMORIGLIO GRILLED WILD BOAR CHOP, FOREVER BRAISED BOAR BOLOGNESE	

FROM THE SEA

CAPELANTE	34
DIVER SCALLOPS, CRUSHED CORN RISOTTO, RADISH, SEAFOOD BRODO	
BRANZINO	34
FIRE ROASTED SEA BASS, GARDEN VEGETABLES, SHELLFISH TOMATO BROTH	
DENTICE AL SALMORIGLIO	38
AMERICAN RED SNAPPER, RAPINI, BLISTERED TOMATO, 1836 OLIVE OIL	
FRUTTI DI MARE	39
PETITE BRANZINO, DIVER SCALLOP, GRILLED OCTOPUS, JUMBO LUMP BLUE CRAB TEXAS WILD SHRIMP, HERBSAINT ROASTED OYSTER	

LAND & SKY

QUAGLIA	34
CRAWFISH & DUCK CONFIT RICE DRESSING, PETITE MUSTARD GREENS, BULLEIT BOURBON, ATCHAFALAYA CANE SYRUP	
LOMBATA	48
HARRIS RANCH USDA PRIME BEEF STRIP, MARSALA GLAZED PEARL ONION, MARBLE POTATO, VEGETABLE CONFETTI	
FILETTO DI MANZO	42
HARRIS RANCH PRIME BEEF FILET, MUSHROOM DUXELLE, CIPOLLINI ONION SPRING VEGETABLE, WHIPPED POTATO PURÉE	
BISTECCA ALLA FIORENTINA	MKT
42 OZ PORTERHOUSE STEAK, GRILLED SPRING VEGETABLES, MUSHROOM PAPIER, PETITE GREENS, FIRE ROASTED GARLIC, TEXAS OLIVE OIL, FOR TWO	
COSTOLETTE DI AGNELLO	48
COLORADO LAMB CHOPS, SWEET POTATO, RAINBOW CARROT, COGNAC MINT JULEP	
BRASATO DI MANZO	39
AMARONE BRAISED SNAKE RIVER FARMS WAGYU SHORT RIB, RISOTTO PRIMAVERA, SWISS CHARD, MALTED ONION	



EXECUTIVE CHEF DANNY TRACE

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