

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 FETTUCCHINE, FAVA BEAN	
OSTRICHE GRATINATE	15
ROASTED HALF SHELL OYSTERS, ARTICHOKE, PARMIGIANO REGGIANO, HERBSAINT	
CARPACCIO DI CARNE	
STRUBE RANCH WAGYU, WILD BOAR LONZA, FRENCH JAMBON, 1836 OLIVE OIL, BRAZOS VALLEY CHEESE, FIG SABA	21
TARTINA CON POLPA DI GRANCHIO	
JUMBO LUMP CRAB, CALABRIAN PEPPER, FLAKY PASTRY, CRUSHED CORN SAUCE	16

PETROSSIAN CAVIARS

ROYAL KALUGA HYBRID	150 /20g
ROYAL OSSETRA	85 /20g
ROYAL SHASSETRA	75/20g

Tasting of all 3 caviars **175.00** 36g TOTAL WEIGHT

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 SUMMER TRUFFLE SHAVED TABLESIDE	
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	
AMERICAN RED SNAPPER, RAPINI, BLISTERED TOMATO, 1836 OLIVE OIL	38
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 OAK HOLLOW GREENS, BULLEIT BOURBON, ATCHAFALAYA CANE SYRUP	
LOMBATA	
HARRIS RANCH USDA PRIME BEEF STRIP, PEARL ONION, CHARRED TOMATO, MARBLE POTATO, VEGETABLE CONFETTI	48
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, PETITE VEGETABLES, INDIAN CREEK MUSHROOM, 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
SNAKE RIVER WAGYU SHORT RIB, RISOTTO PRIMAVERA, SWISS CHARD, MALTED ONION	
TORTELLONI DI CERVO	48
ROSEMARY GRILLED DARTAGNAN VENISON CHOPS, COVEY RISE VEGETABLES, HUNTER'S CALVADOS BRODO	



EXECUTIVE CHEF DANNY TRACE

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