BEGINNINGS



**INSALATA ACCIUGA**

PETITE ROMAINE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING

**SEDANO**

CRISP CELERY, BULLSEYE BEET, FENNEL, PECORINO ROMANO, MEYER LEMON

**BURRATA**

WHIPPED PUGLIA CHEESE, FARMER’S AUTUMN BEETS, ROASTED ACORN SQUASH POMEGRANATE SABA, PISTACHIO CRISP, 1836 OLIVE OIL

**TONNO \***   
ALEPPO PEPPER CRUSTED AHI, CUCUMBER RIBBONS, FALL CITRUS, SMOKED SEA SALTED CRACKER, YUZU GEL, DR DELICACY TROUT ROE

**POLIPETTI ARROSTITI**

CHARRED OCTOPUS, CALABRESE PAINT, SQUID INK FETTUCCINE, FAVA BEAN

**OSTRICHE GRATINATE**

ROASTED HALF SHELL OYSTERS, BURGUNDY ESCARGOT, ARTICHOKE CONFIT PARMIGIANO REGGIANO, HERBSAINT

**FOIE GRAS TORCHON**

CRANBERRY JAM, BRAZOS VALLEY BALSAMIC, DUCK FAT POWDER,  RED SORREL, BRIOCHE TOAST

**ZUPPA DI ARAGOSTA** BUTTERNUT LOBSTER BISQUE, COGNAC, CRACKED LOBSTER CARAMELLI

**PETROSSIAN CAVIARS**

**ROYAL KALUGA HYBRID**

**ROYAL OSSETRA**

**ROYAL SHASSETRA**

**TASTING OF ALL 3 CAVIARS**

HOUSE MADE PASTA



**AGNOLOTTI DI GRANCHIO**

JUMBO LUMP BLUE CRAB, ARTICHOKE, CRAB BOIL BROWN BUTTER, LIMONCELLO

**SPAGHETTI AL TARTUFO NERO**

CACIO PEPE, FRENCH BLACK TRUFFLE SHAVED TABLESIDE

**LINGUINE ALL’ ASTICE**

CRACKED LOBSTER, COVEY RISE ENGLISH PEA, SQUID INK PASTA,

HEIRLOOM TOMATO, LOBSTER SAFFRON SAUCE

**TAGLIATELLE AL CINGHIALE**  SALMORIGLIO GRILLED WILD BOAR CHOP, FOREVER BRAISED BOAR BOLOGNESE

FROM THE SEA



**CAPESANTE**

DIVER SCALLOPS, BUTTERNUT SQUASH RISOTTO, RADISH, SEAFOOD BRODO

**BRANZINO**

FIRE ROASTED SEA BASS, GARDEN VEGETABLE CONFETTI, FAVA BEAN

**SALMONE AL SALMORIGLIO \***

ORA KING SALMON, RAPINI, BLISTERED TOMATO, DIMMIT COUNTY OLIVE OIL

**FRUTTI DI MARE**

BRANZINO, DIVER SCALLOP, JUMBO LUMP CRAB, WILD TEXAS SHRIMP, GRILLED OCTOPUS, BURGUNDY ESCARGOT ROASTED OYSTER

LAND & SKY



**ANATRA \***

CAST IRON ROASTED ROHAN DUCK BREAST, INDIAN CREEK MUSHROOM, POTENTE SPAGHETTI, DUCK PROSCIUTTO, PORT ROASTED PEAR SAUCE

**LOMBATA \***

HARRIS RANCH BEEF STRIP, ROSEMARY MARBLE POTATO, MELTED LEEK, DOLCELATTE SNOW, SMOKED SEA SALT, BALSAMIC WORCESTERSHIRE

**FILETTO DI MANZO \***

HARRIS RANCH BEEF FILET, PEARL ONION, FIG SABA ROASTED MUSHROOM, ROASTED GARLIC CREAMED POTATO, AUTUMN VEGETABLE

**BISTECCA ALLA FIORENTINA \***

42 OZ PRIME PORTERHOUSE STEAK, PANCETTA, MARSALA CARAMELIZED ONIONS, COLDSPRING TEXAS MUSHROOM, WHIPPED BUTTERNUT PURÉE, FOR TWO

**COSTOLETTE DI AGNELLO \***

COLORADO LAMB CHOPS, CURRY WHIPPED SWEET POTATO, LOUISIANA PEAS, RAINBOW CAULIFLOWER, COGNAC MINT JULEP SAUCE

**VITELLO \***

PERIGUEUX VEAL TENDER, BROCCOLI RAAB, HOMESTEAD GRISTMILL POLENTA, CALABRESE GREEN PEPPERCORN SAUCE

**EXECUTIVE CHEF DANNY TRACE**

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