

BEGINNINGS

INSALATA ACCIUGA

PETITE ROMAINE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING

SEDANO

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

INDIVIA AL SATSUMA

LOUISIANA SATSUMA, BELGIAN ENDIVE, WHIPPED RICOTTA, TOASTED PISTACHIO, AVOCADO & POMEGRANATE VINAIGRETTE

TONNO *

ALEPPO PEPPER CRUSTED AHI, COVEY RISE CITRUS, SEA SALT CRACKER, YUZU GEL, DR DELICACY TROUT ROE

POLIPETTI ARROSTITI

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

OSTRICHE GRATINATE

ROASTED HALF SHELL LOUISIANA OYSTERS, ARTICHOKE CONFIT, 1836 OLIVE OIL, MEYER LEMON, PARMIGIANO REGGIANO, HERBSAINT

TEXAS FOIE GRAS TORCHON

COUNTRYSIDE FARMS FOIE GRAS, CRANBERRY HIBISCUS JAM, BRAZOS VALLEY BALSAMIC, DUCK FAT SNOW, BRIOCHE TOAST

TARTINA CON POLPA DI GRANCHIO

ALABAMA JUMBO LUMP CRAB, CLAMSHELL MUSHROOM, CALABRIAN PEPPER, FLAKY PASTRY, SPANISH SAFFRON

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, LIONS MANE MUSHROOM, LIMONCELLO

SPAGHETTI AL TARTUFO NERO

CACIO PEPE, PERIGORD BLACK TRUFFLE SHAVED TABLESIDE

RAVIOLI AL CONIGLIO

BRAISED MISSISSIPPI RABBIT, TALEGGIO, CINDERELLA PUMPKIN, PETITE MUSTARD GREENS, CHESTNUT MUSHROOM, HUNTERS SAUCE

TAGLIATELLE AL CINGHIALE

SALMORIGLIO GRILLED WILD BOAR CHOP, FOREVER BRAISED BOAR BOLOGNESE

ANATRA *

CAST IRON ROASTED ROHAN DUCK BREAST, POTENTE SPAGHETTI, TEXAS MUSHROOM COVEY RISE PEA, MOULARD PROSCIUTTO, TAWNY PORT FIG SAUCE

FROM THE SEA

CAPELANTE

DIVER SCALLOPS, BUTTERNUT SQUASH RISOTTO, RADISH, SEAFOOD BRODO

BRANZINO

FIRE ROASTED SEA BASS, GARDEN VEGETABLE CONFETTI, FAVA BEAN

HALIBUT

CANNELLINI BEAN, BLISTERED TOMATO, FAIRYTALE PUMPKIN, LOBSTER SAUCE

FRUTTI DI MARE

ALASKAN HALIBUT, DIVER SCALLOP, JUMBO LUMP CRAB, WILD TEXAS SHRIMP, GRILLED OCTOPUS, FIRE ROASTED LOUISIANA OYSTER

LAND & SKY

QUAGLIA

DUCK CONFIT STUFFED HILL COUNTRY QUAIL, PETITE MUSTARD GREEN, QUAIL EGG, BOURBON SMOKED APPLE LACQUER

LOMBATA *

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

FILETTO DI MANZO *

HARRIS RANCH BEEF FILET, GARLIC CREAMED POTATO, INDIAN CREEK MUSHROOM CARAMELIZED PEARL ONION, FARMER'S WINTER VEGETABLE

BISTECCA ALLA FIORENTINA *

44 OZ PRIME PORTERHOUSE STEAK, PANCETTA, MARSALA CHARRED ONIONS, COLDSRING TEXAS MUSHROOM, WHIPPED BUTTERNUT PURÉE, FOR TWO

COSTOLETTE DI AGNELLO *

COLORADO LAMB CHOPS, BUTTERED SWEET POTATO PUREE, FIRE ROASTED BEET, ZODIAC PEAR, COGNAC MINT JULEP

VITELLO *

FOREVER BRAISED VEAL CHEEKS, CRISPY SWEETBREAD, BRAZOS VALLEY POLENTA, CHARRED TOMATO, ROOT VEGETABLE, 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