

# BEGINNINGS

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## **BURRATA**

TEXAS FARMER'S TOMATO, WHIPPED PUGLIA BURRATA, CUCUMBER, AVOCADO, FIG SABA, DIMMIT COUNTY OLIVE OIL

## **INSALATA ACCIUGA**

MOONFLOWER FARM ROMAINE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING

## **SEDANO**

CRISP SHAVED CELERY, FENNEL, PECORINO ROMANO, MEYER LEMON

## **POLIPETTI ARROSTITI**

CHARRED OCTOPUS, TEXAS CORN, PETITE HERBS, WATERMELON RADISH, SQUID INK SPAGHETTI, CALABRESE SAUCE

## **OSTRICHE GRATINATE**

ROASTED HALF SHELL OYSTERS, ARTICHOKE, PARMIGIANO REGGIANO, MEYER LEMON, PARISIENNE LIQUEUR

## **PROSCIUTTO AFFETTATO \***

LANDRACE JAMON SERRANO, CREAMED HEN EGG, ORO ITALIANO CHEESE, TEXAS OLIVE OIL, GRILLED SOURDOUGH

## **TONNO**

COMPRESSED WATERMELON, ATKINSON FARM CORN, HEIRLOOM TOMATO, PEA TENDRIL, AVOCADO, CUCUMBER, BALSAMIC GINGER GLAZE

## **TARTINA CON POLPA DI GRANCHIO**

JUMBO LUMP CRAB, CLAMSHELL MUSHROOM, CALABRIAN PEPPER, FLAKY PASTRY, CRUSHED CORN SAUCE

## **FOIE GRAS PADELLA**

CAST IRON SEARED FOIE GRAS, TEXAS STRAWBERRY JAM, TOASTED BRIOCHE

## **PETROSSIAN CAVIARS**

**ROYAL KALUGA HYBRID**

**20g**

**ROYAL OSSETRA**

**20g**

**ROYAL SHASSETRA**

**20g**

**TASTING OF ALL 3 CAVIARS 36g**

# HOUSE MADE PASTA

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## **AGNOLOTTI DI GAMBERI**

PALACIOS JUMBO SHRIMP, ARTICHOKE, BLISTERED TOMATO, LIMONCELLO

## **SPAGHETTI AL TARTUFO NERO**

CACIO PEPE, BLACK SUMMER TRUFFLE SHAVED TABLESIDE

## **RAVIOLI AI FORMAGGI**

FARMERS DAUGHTER TEXAS CHEVRE, BRUSH CREEK LABNEH, BLACK GARLIC HAVARTI FIRE ROASTED ARTICHOKE, ENGLISH PEA, CHARRED ONION, GRAPPA ROSEE SAUCE

## **TAGLIATELLE AL CINGHIALE**

SALMORIGLIO GRILLED WILD BOAR CHOP, FOREVER BRAISED BOAR BOLOGNESE

# FROM THE SEA

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## **GRANCHIO**

CRISPY CHESAPEAKE SOFTSHELL CRAB, SUMMER VEGETABLE COUS COUS, AVOCADO, CUCUMBER, SUNFLOWER SPROUT, REMOULADE BLANC

## **CAPELANTE**

DIVER SCALLOPS, TEXAS FARMERS CORN RISOTTO, RADISH, SEAFOOD BRODO

## **BRANZINO**

CAST IRON ROASTED SEA BASS, VEGETABLE CONFETTI, SAUCE AMERICAINE

## **FRUTTI DI MARE**

LOBSTER & BLUE CRAB STUFFED FLOUNDER, DIVER SCALLOP, WILD TEXAS SHRIMP, FIRE ROASTED OYSTER

# LAND & SKY

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## **ANATRA**

HUDSON VALLEY PEKIN DUCK BREAST, BURGUNDY ESCARGOT, MOREL MUSHROOM, CRUSHED CORN COUSH COUSH, OLD FASHION DUCK SAUCE

## **FILETTO DI MANZO \***

HARRIS RANCH PRIME BEEF FILET, GARLIC CREAMED POTATO, FARMER'S VEGETABLE, SEA SALTED ESPRESSO

## **LOMBATA \***

HARRIS RANCH PRIME BEEF STRIP, MARBLE POTATO, APPLEWOOD BACON, CARAMELIZED SPRING ONION, POTENTE WORCESTERSHIRE

## **COSTOLETTE DI AGNELLO \***

COLORADO LAMB CHOPS, WHIPPED HEIRLOOM CARROT, CANNELINI BEAN, GARDEN VEGETABLE, LEMON MINT PERSILLADE

## **VITELLO \***

PERIGUEUX VEAL CHOP, OREGON MOREL MUSHROOM RISOTTO, CIPOLLATA, SPRING SWEET PEAS, CALABRESE PEPPERCORN SAUCE

## **BISTECCA ALLA FIORENTINA \***

44 OZ PRIME PORTERHOUSE STEAK, D'ARTAGNAN BACON LARDON, ATKINSON FARM VEGETABLES, MARBLE POTATO, FOR TWO



**EXECUTIVE CHEF DANNY TRACE**

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