

BEGINNINGS

BURRATA

FARMER'S HEIRLOOM 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 PAINT

OSTRICHE GRATINATE

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

PROSCIUTTO AFFETTATO *

LANDRACE JAMON SERRANO, CREAMED HEN EGG, DAIRY MAID'S 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, SUMMER STRAWBERRY JAM, TOASTED BRIOCHE

PETROSSIAN CAVIARS

ROYAL KALUGA HYBRID

20g

ROYAL OSSETRA

20g

ROYAL SHASSETRA

20g

TASTING OF ALL 3 CAVIARS 175 / 36g

HOUSE MADE PASTA

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

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

ANATRA

HUDSON VALLEY PEKIN DUCK BREAST, ITALIAN DUCK & MUSHROOM SAUSAGE, PARMIGIANO REGGIANO, MAGRET DUCK CONFIT BOLOGNESE

FILETTO DI MANZO *

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

LOMBATA *

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, SUMMER MUSHROOM RISOTTO, CIPOLLATA, SPRING SWEET PEA, 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

9.8.20

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