

Petrossian Caviars

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

ROYAL KALUGA HYBRID

ROYAL OSSETRA

Chef's Caviar Salad

CRACKED LOBSTER EGG SALAD, MARBLE POTATO, CHIVE, CRÈME FRAICHE, BRIOCHE TOAST

ROYAL OSSETRA

Beginnings

POLIPETTI ARROSTITI

CHARRED OCTOPUS, SQUID INK SPAGHETTI, MARBLE POTATO, CANNELLINI BEAN, ROOT VEGETABLE CONFETTI, CALABRESE PAINT

OSTRICHE GRATINATE

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

CACCIATORE

COUNTRYSIDE FARMS RABBIT SUMMER SAUSAGE, GUINEA FOWL & CHERRY PATE' TEXAS DUCK CONFIT TART, ROOT VEGETABLE PICKLE, DEVILS KISS MUSTARD

TONNO *

ALEPPO DUSTED AHI, CANDY STRIPE BEET CARPACCIO, NAVAL ORANGE SUPREME, SAVOY, DOI'S PEA TENDRIL

TARTINA CON ARAGOSTA

CITRUS GRILLED LOBSTER, CLAMSHELL MUSHROOM, MELTED LEEK, FLAKY PASTRY, ACORN SQUASH COGNAC PUREE

FOIE GRAS PADELLA

CAST IRON SEARED FOIE GRAS, PRICKLY PEAR JELLY, HILL COUNTRY SABA, TOASTED BRIOCHE

Insalate

BARBABIETOLA

WOODFIRE ROASTED BEET, WHIPPED LAURA CHENEL GOAT CHEESE, FIG SABA TEXAS HONEY ROASTED PISTACHIO, PETITE ARUGULA, 1836 OLIVE OIL

INSALATA ACCIUGA

MOONFLOWER ROMAINE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING

SEDANO

CRISP SHAVED CELERY, FENNEL, PECORINO ROMANO, AUTUMN CITRUS



CHEF DANNY TRACE

Tasting Menu Available Upon Request

PASTA

AGNOLOTTI DI GRANCHIO

JUMBO LUMP BLUE CRAB, ARTICHOKE, BLISTERED TOMATO, LIMONCELLO

SPAGHETTI AL TARTUFO NERO

CACIO PEPE, DR DELICACY BLACK TRUFFLE SHAVED TABLESIDE

RAVIOLI DI ZUCCA

WHIPPED BUTTERNUT SQUASH, ST ANDRE CHEESE, ROOT VEGETABLE CONFETTI, CRISPY OKRA, ALEPPO DUSTED PEPITAS, PRESERVED CITRUS BIANCO

RAGU ALL' ANATRA

DARTAGNAN DUCK BREAST, DUCK ITALIAN SAUSAGE, POTENTE TAGLIATELLE, TEXAS PEAS, DUCK CONFIT & WILD BOAR BOLOGNESE

PESCE

CAPELANTE

DIVER SCALLOPS, KABOCHA SQUASH RISOTTO, GOLDEN CURRY BRODO

BRANZINO

CAST IRON ROASTED SEA BASS, VEGETABLE CONFETTI, SEAFOOD BRODO

FRUTTI DI MARE

BLUE CRAB STUFFED LOUP DE MER, DIVER SCALLOP, WILD TEXAS SHRIMP, FIRE ROASTED OYSTER

CODA DI ARAGOSTA

COGNAC ROASTED LOBSTER TAIL, BLACK TRUFFLE RISOTTO, PETITE PEAS ROUGIE FOIE GRAS MOUSSE, TROUT ROE PEARLS

CARNE

FILETTO DI MANZO *

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

LOMBATA *

SNAKE RIVER FARM PRIME BEEF STRIP, MARBLE POTATO, APPLEWOOD BACON, CARAMELIZED FALL ONION, POTENTE WORCESTERSHIRE

COSTOLETTE DI AGNELLO *

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

GUANCIALE BRASATO

FOREVER BRAISED BERKSHIRE PORK CHEEKS, HOMESTEAD GRISTMILL POLENTA, PETITE ROOT VEGETABLE, RAINBOW CHARD, COGNAC BRASATO

VITELLO *

PERIGUEUX VEAL CHOP, AUTUMN MUSHROOM RISOTTO, CIPOLLATA, CALABRESE PEPPERCORN SAUCE

BISTECCA ALLA FIORENTINA *

44 OZ PRIME PORTERHOUSE, APPLEWOOD BACON, ATKINSON FARM VEGETABLES ROSEMARY ROASTED MARBLE & GARLIC WHIPPED POTATO, FOR TWO

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