Tsar Nicoulai Caviars

ROYAL KALUGA GOLD 165 / oz **IMPERIAL OSETRA (GREECE)** 199 / oz

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

Downtown Caviar Egg Salad

14g IMPERIAL OSETRA, CRÈME FRAICHE CREAMED EGG, BRIOCHE TOAST 99

Champagne Telmont Réserve Brut, Damery, Nv **30 / 75**

"THE PERFECT CAVIAR PAIRING"

Beginnings

GAMBERETTO **23**
TEXAS WILD SHRIMP, XO COGNAC, HONEY ROASTED BUTTERNUT SQUASH BISQUE

POLIPETTI ARROSTITI **23**
CHARRED OCTOPUS, SQUID INK SPAGHETTI, BLISTERED TOMATO, CALABRESE PAINT

TARTINA DI GRANCHIO **29**
JUMBO LUMP BLUE CRAB, MELTED LEEK, ROOT VEGETABLE CONFETTI, SPANISH SAFFRON

OSTRICHE GRATINATE **21**
SOUTHERN ROASTED HALF SHELL OYSTERS, ARTICHOKE, ANISE, TEXAS 1836 OLIVE OIL

TONNO * **25**
#1YELLOWFIN TUNA, PUGLIA BURRATA, CARA CARA ORANGE, GOLDEN BEET, FIG SABA

CROSTATA DI ANATRA **32**
SEARED ROUGIE FOIE GRAS, DUCK CONFIT PASTRY, CRANBERRY, CHESTNUT STREUSEL

Insalate

MELA **18**
HONEYCRISP APPLE, JAMON DE BELLOTA, CHICORY GREENS, SMOKEY BLUE CHEESE, ROASTED ALMOND BISCOTTI, HONEY BALSAMIC VINAIGRETTE

LATTUGA **14**
ROMAINE CHIFFONADE, BOQUERONE CROSTINI, PARMESAN RIBBONS, CAESAR DRESSING

SEDANO **13**
CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON VINAIGRETTE

POTENTE

Chef Danny Trace

11/30/23

PASTA

CONIGLIO **39**
RABBIT SALTIMBOCCA, IBERICO JAMON, MOZZARELLA DI BUFULA, LINGUINE, POMODORO

OSTRICHE & PEARLS **42**
VERMOUTH POACHED SELECT OYSTERS, SQUID INK SPAGHETTI, ROYAL KALUGA CAVIAR

PAPPARDELLE AL CINGHIALE **42**
CAST IRON GRILLED FERMIN IBERICO TENDERLOIN, FOREVER BRAISED BOAR BOLOGNESE

AGNOLOTTI DI GRANCHIO **49**
ALABAMA JUMBO LUMP CRAB, ARTICHOKE, MELTED LEEK, BURGUNDY BEET, LIMONCELLO

SPAGHETTI AL TARTUFO NERO **59**
CACIO PEPE, PARMIGIANO REGGIANO, DR DELICACY ITALIAN BLACK TRUFFLE TABLESIDE

PESCE

BRANZINO **39**
CAST IRON SEARED SEA BASS, FARMER'S VEGETABLE CONFETTI, PETITE PEA SPROUT

CAPESANTE **59**
COLOSSAL DIVER SCALLOPS, HONEY BUTTERNUT SQUASH RISOTTO, LEMONGRASS BRODO

SALMONE * **49**
ORA KING SALMON, BOK CHOY, BLISTERED TOMATO, LILY MUSHROOM, CALAMARI BROTH

FRUTTI DI MARE **49**
POMFRET, BLUE CRAB, TEXAS SHRIMP, POTENTE SPAGHETTI, COGNAC LOBSTER BROTH

CARNE

FILETTO DI MANZO * **82**
10 oz ARGENTINE BEEF FILET MIGNON, WHIP POTATO, FARMER'S VEGETABLE, BORDELAISE

LOMBATA * **95**
PRIME TEXAS WAGYU STRIP, LYONNAISE POTATO, BACON LARDON, GARLIC SALMORIGLIO

AGNELLO * **89**
PATAGONIA LAMB CHOPS, SWEET POTATO, ITALIAN LAMB SAUSAGE, MARSALA MINT JULEP

QUAGLIA **42**
HILL COUNTRY QUAIL, DUCK CONFIT STUFFING, BURGUNDY CABBAGE, ARANCELLO GLAZE

GUANCIALE BRASATO **52**
AMARONE BRAISED VEAL, GOAT CHEESE POLENTA, TEXAS MUSHROOM, BEET AGRODOLCE

BISTECCA ALLA FIORENTINA * **MKT**
44 oz PRIME BEEF PORTERHOUSE, APPLEWOOD BACON, FARMER'S WINTER VEGETABLES, ROSEMARY MARBLE POTATO

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