

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, 99

Beginnings

GAMBERETTO

23

TEXAS WILD SHRIMP, MARINATED ARTICHOKE OLIVE SALAD, ROSEMARY FOCACCIA CROSTINI

POLIPETTI ARROSTITI

23

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

GRANCHIO

29

JUMBO LUMP BLUE CRAB TART, FIRE ROASTED ATKINSON FARM CORN, WILD RAMP OIL

CARPACCIO

24

TEXAS PRIME WAGYU X, HORSERADISH RICOTTA, PICKLED LILY MUSHROOM, 1836 OLIVE OIL

TONNO *

25

#1 YELLOWFIN TUNA, LIMONCELLO, ALLIGATOR PEAR, BIRDS EYE CHILE, BENNE SEED LAVASH

FEGATO

32

SEARED ROUGIE FOIE GRAS, ONION JAM GALETTE, FOIE GRAS FONDUE, STRAWBERRY PORT

Insalate

BURRATA DI PUGLIA

18

LOUISIANA FARMER'S TOMATO, CUCUMBER RIBBONS, ALLIGATOR PEAR, BALSAMICO BIANCO DIMMIT COUNTY OLIVE OIL

LATTUGA

14

ROMAINE CHIFFONADE, BOQUERONE CROSTINI, PARMESAN RIBBONS, CAESAR DRESSING

SEDANO

13

CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON VINAIGRETTE



Chef Danny Trace

4/27/24

PASTA

SPAGHETTI AL TARTUFO NERO	59
CACIO PEPE, PARMIGIANO REGGIANO, DR DELICACY ITALIAN BLACK TRUFFLE TABLESIDE	
AGNOLOTTI DI GRANCHIO	42
JUMBO LUMP BLUE CRAB, FIRE ROASTED ARTICHOKE, FENNEL BULB, VERMENTINO BIANCO	
PAPPARDELLE AL CONIGLIO	39
WILD BLACK MOREL MUSHROOM, FOREVER BRAISED HILL COUNTRY RABBIT BOLOGNESE	
FRUTTI DI MARE	55
BLUE CRAB STUFFED FLOUNDER, TEXAS SHRIMP, POTENTE SPAGHETTI, SAFFRON BRODO	

PESCE

BRANZINO	39
CAST IRON SEARED SEA BASS, FARMER'S VEGETABLE CONFETTI, PETITE PEA SPROUT	
CAPELANTE	59
DIVER SCALLOPS, TEXAS SWEET SPRING CORN RISOTTO, CHERRY BELLE SPARKLER RADISH	
GRANCHIO	59
LOUISIANA SOFTSHELL CRAB, MEDITERRANEAN COUS COUS SALAD, MEYER LEMON TARTAR	

CARNE

ANATRA	49
ROHAN DUCK BREAST, ATCHAFALAYA CRAWFISH FRIED RICE, CHARRED PLUM SAUCE	
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, GIGANTES BEAN SALAD, ANDEAN POTATO, MARSALA JULEP	
VITELLO	85
PERIGUEUX VEAL CHOP, POLENTA BIANCA, FAVA BEAN, MOREL, GREEN PEPPERCORN	
BISTECCA ALLA FIORENTINA *	MKT
44 oz PRIME BEEF PORTERHOUSE, APPLEWOOD BACON, TEXAS SPRING VEGETABLES, ROSEMARY MARBLE POTATO	

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