

New Year's Eve

MENU



4-COURSES PRIX FIXE | \$195/PP
TRUFFLE TASTING MENU | \$275/PP

BLACK EYED PEA HUMMUS & GREENS
WITH WARM SOURDOUGH BOULE

CHOICE OF STARTER

ARAGOSTA - CRACKED LOBSTER, TOMALLEY LAVASH, SAFFRON
COGNAC BISQUE, PETROSSIAN CAVIAR

ROUGIE FOIE GRAS EN PADELLA - CRANBERRY MARMALADE,
PISTACHIO, BRIOCHE TOAST, FOIE GRAS FONDUE,
DUCK FAT SNOW

BURATA DI PUGLIA - LOUISIANA JUMBO LUMP BLUE CRAB,
ATKINSON FARM BEET, TOASTED ALMOND, BALSAMICO BIANCO

OSTRICHE GRATINATE - FIRE ROASTED SOUTHERN HALF SHELL
OYSTERS, ARTICHOKE, TEXAS 1836 OLIVE OIL

WAGYU X CARPACCIO - HORSERADISH WHIP BURRATA, LILY
MUSHROOM, ROSEMARY GARLIC SALMORIGLIO

MELA - ALABAMA APPLES, JAMON DE BELLOTA, SMOKEY BLUE
CHEESE, CHICORY GREENS, HONEY CIDER

PASTA

SPAGHETTI AL TARTUFO NERO - CACIO PEPE, DR DELICACY
BLACK TRUFFLE SHAVED TABLESIDE



CHOICE OF ENTREE

CAPELANTE - DIVER SCALLOPS, BUTTERNUT SQUASH RISOTTO,
SPARKLER RADISH, GOLDEN CURRY BRODO

HALIBUT - CHAMPAGNE POACHED LOUISIANA BLUE CRAB,
CAULIFLOWER COUS COUS, PLAQUEMINES CITRUS

FILETTO - 8oz ARGENTINE FILET MIGNON, ROASTED GARLIC
WHIPPED POTATO, FARMERS VEGETABLE,
BONE MARROW BORDELAISE

FAGIANO - SAGE ROASTED RINGNECK PHEASANT, DUCK CONFIT
RAVIOLO, DUCK PROSCIUTTO CABBAGE, ARMAGNAC BRODO

GUANCIALE BRASATO - FOREVER BRAISED VEAL, DAPPER GOAT
CHEESE GRITS, ROOT VEGETABLE CONFETTI, AMARONE GLAZE

PAPPARDELLE AL CONIGLIO - TEXAS WILD BOAR MOREL
MUSHROOM POLPETTE, PARMIGIANO REGGIANO, HILL COUNTRY
RABBIT BOLOGNESE

CHOICE OF DOLCE

CIOCCOLATO - DOUBLE CHOCOLATE DOBERGE STYLE CAKE WITH
CHAMBORD SPLASH

CROSTATA DI MELA - CALVADOS GLAZED BAMA APPLES,
CARAMEL PEARLS, VANILLA BEAN GELATO

TORTA DI MARSALA - MARSALA BUTTER CAKE, VANILLA
ZABAGLIONE, FARMERS WINTER FRUIT

LIMONE PAVLOVA - CITRUS MERINGUE, TROPICAL FRUIT,
LIMONCELLO SORBETTO

MILKSHAKE ALL'ESPRESSO - ANGEL'S ENVY BOURBON,
FIG CUCCIDATI, GOLD FLAKE

Black & White

TRUFFLE TASTING

FROM DR DELICACY



LOUISIANA JUMBO LUMP BLUE CRAB - ITALIAN BLACK TRUFFLE
SATSUMA VINAIGRETTE, HEIRLOOM BEET, FENNEL BULB,
PETROSSIAN CAVIAR

SPAGHETTI AL TARTUFO NERO - POTENTE CACIO E PEPE,
PARMIGIANO REGGIANO, TEXAS 1836 OLIVE OIL,
ALBA WHITE TRUFFLE

ARGENTINE PETITE FILET MIGNON ROSSINI - WINTER BLACK
TRUFFLE RISOTTO, CAST IRON SEARED FOIE GRAS, PORCINI
BORDELAISE

GOLDEN WHITE TRUFFLE SUNDAE - WHITE CHOCOLATE GELATO,
FIG CUCCIDATI, WHITE TRUFFLE ZABAGLIONE, GOLD FLAKE

COMPLEMENTS

PETROSSIAN CAVIARS

TSAR IMPERIAL BELUGA 250/oz | ROYAL KALUGA 225/oz |
TSAR IMPERIAL OSSETRA 185/oz, WITH
CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

DOWNTOWN CAVIAR EGG SALAD
14g IMPERIAL OSETRA, CRÈME FRAICHE CREAMED EGG,
BRIOCHE, 99

1.5 OZ EXTRA RARE CHOPIN
VODKA FAMILY RESERVE 25

"The Absolute Perfect Pairing"