

# Petrossian Caviars

TSAR IMPERIAL BELUGA 250/oz TSAR IMPERIAL OSSETRA 185/oz

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

## Beginnings

<b>GAMBERETTO</b>	<b>21</b>
TEXAS WILD SHRIMP, MARINATED ARTICHOKE OLIVE SALAD, ROSEMARY FOCACCIA CROSTINI	
<b>POLIPETTI ARROSTITI</b>	<b>24</b>
CHARRED OCTOPUS, SQUID INK SPAGHETTI, FAVA BEAN, BLISTERED TOMATO, CALABRESE PAINT	
<b>ARAGOSTA</b>	<b>22</b>
CRACKED LOBSTER, XO COGNAC, HONEY BUTTERNUT SAFFRON BISQUE, FLAKY PÂTE FEUILLETÉE	
<b>OSTRICHE</b>	<b>23</b>
SOUTHERN ROASTED HALF SHELL OYSTERS, BLISTERED ARTICHOKE, DIMMIT COUNTY OLIVE OIL	
<b>CARPACCIO</b>	<b>25</b>
TEXAS PRIME WAGYU X, HORSERADISH RICOTTA, PICKLED LILY MUSHROOM, 1836 OLIVE OIL	
<b>TONNO *</b>	<b>25</b>
YELLOWFIN TUNA, WHIPPED PUGLIA BURRATA, GOLDEN BEET, TEXAS CITRUS, PISTACHIO LAVASH	
<b>FEGATO</b>	<b>32</b>
SEARED ROUGIE FOIE GRAS, RUBY PORT GLAZED STRAWBERRY TARTLET, FOIE GRAS FONDUEN	

## Insalate

<b>MELA</b>	<b>21</b>
SCOTTS ORCHARD ALABAMA APPLES, JAMON DE BELLOTA, SMOKEY BLUE CHEESE, CHICORY GREENS, ALMOND BISCOTTI, HONEY BALSAMIC VINAIGRETTE	
<b>LATTUGA</b>	<b>15</b>
ROMAINE CHIFFONADE, BOQUERONE CROSTINI, PARMESAN RIBBONS, CAESAR DRESSING	
<b>SEDANO</b>	<b>14</b>
CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON VINAIGRETTE	



Chef Danny Trace

# PASTA

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<b>SPAGHETTI AL TARTUFO NERO</b>	<b>65</b>
CACIO PEPE, PARMIGIANO REGGIANO, DR DELICACY ITALIAN BLACK TRUFFLE TABLESIDE	
<b>AGNOLOTTI</b>	<b>45</b>
JUMBO LUMP BLUE CRAB, FIRE ROASTED ARTICHOKE, FENNEL BULB, VERMENTINO BIANCO	
<b>PAPPARDELLE AL CONIGLIO</b>	<b>42</b>
TEXAS WILD BOAR MOREL MUSHROOM POLPETTE, HILL COUNTRY RABBIT BOLOGNESE	
<b>ANATRA</b>	<b>45</b>
PENNSYLVANIA DUTCH PEKIN DUCK BREAST, CRACKED LOBSTER RAVIOLO, COGNAC BRODO	

# PESCE

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<b>BRANZINO</b>	<b>39</b>
CAST IRON SEARED SEA BASS, FARMER'S VEGETABLE CONFETTI, PETITE PEA SPROUT	
<b>CAPELANTE</b>	<b>62</b>
DIVER SCALLOPS, HONEY BUTTERNUT SQUASH RISOTTO, CHERRY BELLE SPARKLER RADISH	
<b>SALMONE</b>	<b>59</b>
ORA KING SALMON, PEARL COUS COUS, TEXAS ROOT VEGETABLES, FENNEL BULB, LA CITRUS	
<b>FRUTTI DI MARE</b>	<b>62</b>
AMERICAN RED SNAPPER, LOUISIANA JUMBO LUMP CRAB, TEXAS SHRIMP, SAFFRON BRODO	

# CARNE

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<b>FILETTO DI MANZO *</b>	<b>89</b>
10 OZ ARGENTINE BEEF FILET MIGNON, WHIP POTATO, FARMER'S VEGETABLE, BORDELAISE	
<b>LOMBATA *</b>	<b>95</b>
PRIME TEXAS WAGYU STRIP, LYONNAISE POTATO, APPLE BACON, ROSEMARY SALMORIGLIO	
<b>AGNELLO *</b>	<b>92</b>
ROCKY MOUNTAIN LAMB CHOPS, TEXAS ROOT VEGETABLE, GIGANTE BEAN, GARLIC MINT JULEP	
<b>VITELLO</b>	<b>89</b>
PERIGUEUX VEAL CHOP, POLENTA FORMAGGIO, BLACK MOREL, GREEN PEPPERCORN GLAZE	
<b>GUANCIALE</b>	<b>72</b>
FOREVER BRAISED WAGYU X BEEF, JUMBO LUMP CRAB RISOTTO, EARLY PEA, AMARONE JUS	
<b>BISTECCA ALLA FIORENTINA *</b>	<b>MKT</b>
44OZ PRIME BEEF PORTERHOUSE, APPLE BACON, TEXAS VEGETABLES, ROSEMARY POTATO	

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

ITEMS AND PRICES ARE SUBJECT TO CHANGE.