

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

POLIPETTI ARROSTITI	25
CHARRED OCTOPUS, SQUID INK SPAGHETTI, FAVA BEAN, BLISTERED TOMATO, CALABRESE PASTE	
GRANCHIO	29
LOUISIANA JUMBO LUMP BLUE CRAB CREPE, SPANISH SAFFRON, ESPELETTE PEPPER	
OSTRICHE	23
SOUTHERN ROASTED HALF SHELL OYSTERS, LEMON ARTICHOKE, DIMMIT COUNTY OLIVE OIL	
CARPACCIO	25
TEXAS PRIME WAGYU X, HORSERADISH RICOTTA, PICKLED LILY MUSHROOM, 1836 OLIVE OIL	
ARAGOSTA	29
CRACKED LOBSTER, TEXAS HONEY BUTTERNUT BISQUE, TOMALLEY LAVASH, XO COGNAC	
FEGATO	35
SEARED HUDSON VALLEY FOIE GRAS, FOIE CANNOLI, FOIE FONDUE, BLACK CHERRY SYRUP	

Insalate

BURRATA DI PUGLIA	21
KENTUCKY HEIRLOOM TOMATO, CUCUMBER, AVOCADO, PETITE BASIL, BALSAMICO BIANCO	
MELA	23
ALABAMA APPLES, JAMON DE BELLOTA, SMOKEY BLUE CHEESE, CHICORY GREENS, ALMOND BISCOTTI, HONEY BALSAMIC VINAIGRETTE	
LATTUGA	15
ROMAINE CHIFFONADE, BOQUERONE CROSTINI, PARMESAN RIBBONS, CAESAR DRESSING	
SEDANO	15
CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON VINAIGRETTE	



Chef Danny Trace

PASTA

SPAGHETTI AL TARTUFO NERO	65
CACIO PEPE, PARMIGIANO REGGIANO, DR DELICACY ITALIAN BLACK TRUFFLE TABLESIDE	
AGNOLOTTI	45
JUMBO LUMP BLUE CRAB, BLISTERED ARTICHOKE, FENNEL BULB, VERMENTINO BIANCO	
PAPPARDELLE AL CONIGLIO	42
TEXAS WILD BOAR POLPETTE, SUNNY SIDE UP QUAIL EGG, HILL COUNTRY RABBIT BOLOGNESE	
POUSSIN	42
PEARL RIVER MS CHICKEN, CRACKED LOBSTER RAVIOLO, TEXAS FARMER'S VEGETABLE BRODO	

PESCE

BRANZINO	39
CAST IRON SEARED SEA BASS, FARMER'S VEGETABLE CONFETTI, PETITE PEA SPROUT	
ROSSO	49
POTATO CRUSTED RED SNAPPER, CAPERBERRY, PETITE GREENS, SMOKED TOMATO AMERICAINE	
CAPELANTE	65
DIVER SCALLOPS, FIRE ROASTED TEXAS CORN RISOTTO, CHERRY BELLE SPARKLER RADISH	
FRUTTI DI MARE	65
RED SNAPPER, JUMBO LUMP CRAB, TEXAS SHRIMP, POACHED OYSTER, SAFFRON BRODO	

CARNE

GUANCIA DI VITELLO	59
AMARONE BRAISED VEAL, GOAT'S CHEESE POLENTA, ROOT VEGETABLE, SAUCE FORESTIERE	
FILETTO DI MANZO *	89
10 OZ ARGENTINE BEEF FILET MIGNON, WHIPPED POTATO, FARMER'S VEGETABLE, BORDELAISE	
LOMBATA *	95
PRIME TEXAS WAGYU STRIP, LYONNAISE POTATO, APPLEWOOD BACON, GARLIC SALMORIGLIO	
ANATRA	59
PENNSYLVANIA DUTCH DUCK BREAST, TEXAS SHRIMP FRIED RICE, FRENCH PRUNE DUCK SAUCE	
AGNELLO *	95
STAG VALLEY LAMB RACK, MARBLE POTATO, HEIRLOOM CARROT, MINT JULEP LACQUER	
ROSSINI AL ARAGOSTA	120
PERIGUEUX VEAL TENDER, CRACKED LOBSTER, CAST IRON SEARED HUDSON VALLEY FOIE GRAS, ITALIAN BLACK TRUFFLE RISOTTO	

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