

Valentine's Dinner

FEBRUARY 14, 2026

\$150++/PER PERSON

Exclusive Pricing on Featured Wine \$45/bottle

Torresella Prosecco NV

Tenuta Cucco, La Fortunata, Nebbiolo, Langhe, 2023

AMUSE BOUCHE

STRAWBERRY GLAZED FOIE GRAS PARFAIT

PRIMO (CHOICE OF)

GAMBERETTO

TEXAS WILD SHRIMP, HONEY BUTTERNUT BISQUE,
APPLEWOOD SMOKED SHRIMP TOAST

TONNO

PUGLIA BURRATA, BALSAMICO, GOLDEN BEET,
TEXAS CITRUS, PISTACHIO LAVASH

OSTRICHE

MATAGORDA BAY PEARL HALF SHELL OYSTERS,
ROSE CHAMPAGNE GELEE, PETROSSIAN DAURENKI CAVIAR

GRANCHIO

LOUISIANA JUMBO LUMP BLUE CRAB TART, BLONDE BEECH
MUSHROOM, ESPELETTE PEPPER, SPANISH SAFFRON

INSALATA DI MELA

ALABAMA APPLES, JAMON DE BELLOTA, CHICORY GREENS,
SMOKEY BLUE CHEESE, ALMOND BISCOTTI,
HONEY BALSAMIC VINAIGRETTE

CREPELLA DI ANATRA

ARMAGNAC BRAISED DARTAGNAN DUCK CREPE,
CRACKED LOBSTER, QUAIL EGG, RUBY PORT SYRUP

WAGYU X CARPACCIO

TEXAS PRIME BEEF, HORSERADISH RICOTTA,
BALSAMIC MARINATED SHIMEJI MUSHROOM

PASTA

SPAGHETTI AL TARTUFO NERO

DR DELICACY BLACK WINTER TRUFFLE, CACIO PEPE

SECONDO (CHOICE OF)

CAPELANTE

COLOSSAL DIVER SCALLOPS, BUTTERNUT SQUASH RISOTTO,
POMEGRANATE, SCARLET RADISH

SALMONE

ORANGE KING SALMON, CRÈME FRAÎCHE CRUSHED FINGERLING
POTATO, ASPARAGUS, SMOKED SALMON PEARLS

SPADA

CITRUS GRILLED SWORDFISH, GIGANTE BEAN, PETITE KALE,
PARMIGIANO REGGIANO, MEYER LEMON

BRANZINO

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

FAGIANO

SAGE ROASTED RINGNECK PHEASANT, CRACKED LOBSTER
RAVIOLI, EARLY PEA, XO COGNAC BRODO

FILETTO DI MANZO

PETITE ARGENTINE FILET MIGNON, GARLIC WHIPPED POTATO,
FARMERS VEGETABLE, BORDELAISE

AGNELLO

STAG VALLEY LAMB CHOPS, MARBLE POTATO,
HERITAGE CARROT, ANGEL'S ENVY MINT JULEP

DOLCI (CHOICE OF)

CROSTATA DI FRAGOLA

ISLAND RUM GLAZED
LOUISIANA STRAWBERRIES,
VANILLA BEAN GELATO

TORTA AL FORMAGGIO

TEXAS HONEY ROASTED PISTACHIO
CHEESECAKE, FARMERS FRUIT

AMARETTO CRÈME BRÛLÉE

MACARON, FARMERS FRUIT,
CARAMELIZED TX IMPERIAL SUGAR

CIOCCOLATO

DOUBLE CHOCOLATE LAYERED
CAKE WITH CHAMBORD SPLASH

LIMONE PAVLOVA

CITRUS MERINGUE, TROPICAL
FRUIT, LIMONCELLO SORBETTO

TORTA DI MARSALA

MARSALA BUTTER CAKE, VANILLA
ANGLAISE, CITRUS TUILE

SEASONAL GELATO & SORBET
WITH BLOOD ORANGE CRISP

DA ASPORTO

BISCOTTO

DOUBLE DARK CHOCOLATE CHIP COOKIE

