

Petrossian Caviars

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

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

Whitney's Caviar Nachos

14g IMPERIAL DAURENKI, CRÈME FRAICHE, PRESSED EGG, SHALLOT, KENNEBEC
POTATO CHIPS 99

Beginnings

POLIPETTI ARROSTITI	25
CHARRED OCTOPUS, SQUID INK SPAGHETTI, FAVA BEAN, BLISTERED TOMATO, CALABRESE PAINT	
GRANCHIO	31
LA JUMBO LUMP BLUE CRAB TART, FIRE ROASTED CORN, 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 BEECH MUSHROOM, 1836 OLIVE OIL	
FEGATO	35
SEARED HUDSON VALLEY FOIE GRAS, FOIE CANNOLI, FOIE FONDUE, BLACKBERRY PORT SYRUP	
TONNO *	29
YELLOWFIN TUNA, PASSION FRUIT, POMEGRANATE, PISTACHIO LAVASH, DEVILS KISS PEPPER	

Insalate

POMODORO	22
TEXAS OLIVE OIL WHIPPED PUGLIA BURRATA, LOUISIANA TOMATOES, CUCUMBER RIBBONS, ALLIGATOR PEAR, PETITE BASIL, BALSAMICO BIANCO	
FRAGOLA	23
PONCHATOUA STRAWBERRIES, JAMON DE BELLOTA, SMOKEY BLUE CHEESE, CHICORY GREENS, ALMOND BISCOTTI, HONEY BALSAMIC VINAIGRETTE	
LATTUGA	16
ROMAINE CHIFFONADE, BOQUERONE CROSTINI, PARMESAN RIBBONS, CAESAR DRESSING	
SEDANO	16
CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON VINAIGRETTE	



Chef Danny Trace

PASTA

SPAGHETTI AL TARTUFO NERO	68
CACIO E PEPE, PARMIGIANO REGGIANO, PERIGORD BLACK WINTER TRUFFLE TABLESIDE	
AGNOLOTTI	45
LOUISIANA JUMBO LUMP BLUE CRAB, BLISTERED ARTICHOKE, CRUSHED LEMON BIANCO	
PAPPARDELLE AL CONIGLIO	42
TEXAS WILD BOAR POLPETTE, SUNNY SIDE UP QUAIL EGG, HILL COUNTRY RABBIT BOLOGNESE	
POUSSIN	42
CASSELL FARMS CHICKEN, CRACKED LOBSTER RAVIOLO, ATKINSON FARM VEGETABLE BRODO	

PESCE

BRANZINO	42
CAST IRON SEARED SEA BASS, FARMER'S VEGETABLE CONFETTI, PETITE PEA SPROUT	
SALMONE	59
ORA KING SALMON, FINGERLING POTATO, ASPARAGUS, SOUTHERN CITRUS, SALMON PEARLS	
CAPELANTE	67
DIVER SCALLOPS, FIRE ROASTED TEXAS CORN RISOTTO, CHERRY BELLE SPARKLER RADISH	
FRUTTI DI MARE	67
AMERICAN RED SNAPPER, JUMBO LUMP BLUE CRAB, TEXAS SHRIMP, LOBSTER SAFFRON BRODO	
GRANCHIO	69
CRISPY SOFTSHELL CRAB, LOUISIANA TOMATO SALAD, CUCUMBER RIBBONS, AVOCADO, FIRE ROASTED CORN, JUMBO LUMP CRAB TARTAR	

CARNE

FILETTO DI MANZO *	89
10 OZ ARGENTINE BEEF FILET MIGNON, WHIPPED POTATO, FARMER'S VEGETABLE, BORDELAISE	
LOMBATA *	98
PRIME TEXAS WAGYU STRIP, LYONNAISE POTATO, APPLEWOOD BACON, GARLIC SALMORIGLIO	
COSTA DI MANZO	69
CHERRY SMOKED DINO BEEF RIB, MOREL MUSHROOM RISOTTO, CRISPY OYSTERS, GARLIC JUS	
AGNELLO *	95
STAG VALLEY LAMB RACK, MARBLE POTATO, HEIRLOOM CARROT, ANGEL'S ENVY MINT JULEP	
VITELLO	89
PERIGUEUX VEAL CHOP, CRUSHED CORN POLENTA, RUBY RED CABBAGE, HARICOTS VERTS, GREEN PEPPERCORN GLAZE	