

Spring Secret Menu

AT POTENTE | 5 - 7 P M

\$69 PER PERSON + TAX & TIP

\$45 CURATED WINE BOTTLES

SPARKLING: CHARLEMAGNE, BLANC DE BLANCS, BRUT, NV
WHITE: PAUL JABOULET AINE' COTES-DU-RHONE, 2023
RED: TENIMENTI D'ALESSANDRO, TOSCANA, IGT, 2018

AMUSE BOUCHE

HONEY BUTTERNUT HUMMUS - POTENTE WARM SOURDOUGH, POMEGRANATE, TEXAS 1836 OLIVE OIL

PRIMI (CHOICE)

POLIPETTI ARROSTITI - CHARRED OCTOPUS, SQUID INK LINGUINE, CALABRESE PAINT, FAVA BEAN

TONNO* - YELLOWFIN TUNA, PASSION FRUIT, POMEGRANATE, PISTACHIO LAVASH, DEVILS KISS PEPPER

SEDANO - CRISP CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON

FRAGOLA - PONCHATOUA STRAWBERRIES, JAMON DE BELLOTA, SMOKEY BLUE CHEESE, CHICORY GREENS, ALMOND BISCOTTI, HONEY BALSAMIC VINAIGRETTE

CARPACCIO - TEXAS PRIME WAGYU X, HORSERADISH RICOTTA, LILY MUSHROOM, 1836 OLIVE OIL

POMODORO - TEXAS OLIVE OIL WHIPPED PUGLIA BURRATA, LOUISIANA TOMATOES, CUCUMBER RIBBONS, ALLIGATOR PEAR, PETITE BASIL, BALSAMICO BIANCO

ADD-ON MID-COURSE \$20

PETITE SPAGHETTI AL TARTUFO NERO - CACIO PEPE, DR DELICACY WINTER TRUFFLE

ENTREE (CHOICE)

POLLO - CASSELL FARMS CHICKEN, LOBSTER RAVIOLO, TEXAS FARMER'S VEGETABLE BRODO

BRANZINO - FIRE ROASTED SEA BASS, GARDEN VEGETABLES, SAFFRON BRODO

AGNELLO - STAG VALLEY LAMB CHOPS, MARBLE POTATO, HEIRLOOM CARROT, ANGEL'S ENVY MINT JULEP

GAMBERO - TEXAS WILD SHRIMP, FIRE ROASTED SWEET CORN RISOTTO, CHERRY BELLE SPARKLER RADISH

PETITE FILETTO DI MANZO - 5 OZ ARGENTINE BEEF FILET MIGNON, WHIPPED POTATO, FARMER'S VEGETABLE

DOLCE (CHOICE)

CROSTATA DI FRAGOLA - ISLAND RUM GLAZED STRAWBERRIES, VANILLA BEAN GELATO

TORTA AL FORMAGGIO - TEXAS HONEY ROASTED PISTACHIO CHEESECAKE, FARMER'S BERRIES

AMARETTO CRÈME BRÛLÉE - MACARON, FARMERS FRUIT, CARAMELIZED TEXAS IMPERIAL SUGAR

TORTA DI MARSALA - MARSALA BUTTER CAKE, VANILLA ANGLAISE, CITRUS TUILE

CIOCCOLATO - DOUBLE CHOCOLATE CAKE WITH CHAMBORD SPLASH

LIMONE PAVLOVA - CITRUS MERINGUE, TROPICAL FRUIT, LIMONCELLO SORBETTO

HANDCRAFTED GELATO & SORBET - SEASONAL FLAVORS

