

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

ZUPPA DI GAMBERONI	23
TEXAS COLOSSAL WILD SHRIMP, SPRING TOMATO & COGNAC BISQUE, SHRIMP CROCCANTE	
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, SAFFRON CREMA, ESPELETTE PEPPER	
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

BURRATA	22
WHIPPED PUGLIA FORMAGGIO, LOUISIANA TOMATOES, CUCUMBER RIBBONS, AVOCADO, PETITE BASIL, BALSAMICO BIANCO	
PESCHE	23
COOPER FARM PEACHES, 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, DR DELICACY ITALIAN BLACK 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 ROASTED MEDITERRANEAN SEA BASS, CONFIT CHERRY TOMATO, LEMON VIERGE	
FRUTTI DI MARE	67
AMERICAN RED SNAPPER, TEXAS SHRIMP, JUMBO LUMP BLUE CRAB, LOBSTER SAFFRON BRODO	
SALMONE	59
ORA KING SALMON, SUMMER CORN SUCCOTASH, ASPARAGUS RIBBONS, SALMON PEARLS	
GRANCHIO	69
CRISPY SOFTSHELL CRAB, HEIRLOOM TOMATO, AVOCADO, JUMBO LUMP BLUE CRAB TARTAR	
CAPELANTE	67
U/8 DIVER SCALLOPS, FIRE ROASTED TEXAS CORN RISOTTO, SAFFRON CORN MILK NAGE	

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	
AGNELLO *	95
STAG VALLEY LAMB RACK, MARBLE POTATO, HEIRLOOM CARROT, ANGEL'S ENVY MINT JULEP	
BISTECCA ALLA FIORENTINA *	MARKET
44 OZ PRIME PORTERHOUSE, APPLEWOOD BACON, ATKINSON FARM VEGETABLES, ROSEMARY ROASTED MARBLE & GARLIC CREAMED POTATO, FOR TWO	

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