

Petrossian Caviars

TSAR IMPERIAL MADAGASCAR ACIPENTRIS 185/oz TSAR IMPERIAL OSSETRA 195/oz

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

Whitney's Caviar Nachos

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

1.5 oz Extra Rare Chopin vodka family reserve 25
"The Perfect Pairing"

Beginnings

ZUPPA DI GAMBERONI

23

TEXAS COLOSSAL WILD SHRIMP, SUMMER 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

MELA

23

CRISP GREEN APPLE, 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

CASELL FARM 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