## Petrossian Caviar For The Table

**ROYAL KALUGA 225/oz  ROYAL OSSETRA 175/oz**

WARM BLINI, CRÈME FRAICHE, MINCED SHALLOT, EGG MIMOSA, CHIVES

## Whitney's Petrossian Caviar Nachos

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

## Beginnings

**ZUPPA DI ARAGOSTA** **23**
CRACKED LOBSTER, HONEY ROASTED BUTTERNUT BISQUE, TOMALLEY LAVASH, XO COGNAC

**POLPO ALLA PIASTRA** **25**
CHARRED SPANISH OCTOPUS, SQUID INK SPAGHETTI, OLIVE SALAD, CALABRIAN CHILE

**CARPACCIO *** **25**
TEXAS PRIME WAGYU, HORSERADISH RICOTTA, PICKLED BEECH MUSHROOMS, 1836 OLIVE OIL

**FEGATO** **35**
CARAMELIZED FOIE GRAS, FOIE MOUSSE CANNOLI, PISTACHIO BRIOCHE, CRANBERRY SYRUP

**OSTRICHE** **23**
SOUTHERN ROASTED HALF SHELL OYSTERS, ARTICHOKE, PARMIGIANO REGGIANO, HERBSAINT

**TONNO *** **29**
YELLOWFIN TUNA TATAKI, KUMQUAT, POMEGRANATE, PISTACHIO, DIMMIT COUNTY OLIVE OIL

## Insalate

**MELA** **23**
ALABAMA APPLES, JAMON DE BELLOTA, SMOKY BLUE CHEESE, CHICORY, PECAN BISCOTTI, MAGNOLIA HONEY BALSAMIC VINAIGRETTE

**BARBABIETOLE** **17**
FLEUR DE SEL ROASTED BEETS, TEXAS DAPPER GOAT CHEESE, PISTACHIO, SATSUMA VINAIGRETTE

**LATTUGA** **16**
ROMAINE CHIFFONADE, BOQUERONES CROSTINI, PARMESAN RIBBONS, CAESAR DRESSING

**SEDANO** **16**
CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, PRESERVED LEMON VINAIGRETTE

POTENTE

Chef Danny Trace

10/14/26

## PASTA

**SPAGHETTI AL TARTUFO NERO** **69**
CACIO E PEPE, PARMIGIANO REGGIANO, BURGUNDY BLACK TRUFFLE, SHAVED TABLESIDE

**AGNOLOTTI** **45**
LOUISIANA JUMBO LUMP BLUE CRAB, BLISTERED ARTICHOKE, LIMONCELLO BIANCO

**PAPPARDELLE** **42** HILL
COUNTRY RABBIT BOLOGNESE, TEXAS WILD BOAR POLPETTE, SUNNY SIDE UP QUAIL EGG

**LINGUINE AI FRUTTI DI MARE** **67**
AMERICAN RED SNAPPER, TEXAS SHRIMP, JUMBO LUMP BLUE CRAB, LOBSTER SAFFRON NAGE

## PESCE

**BRANZINO** **45**
CAST IRON ROASTED MEDITERRANEAN SEA BASS, AUTUMN VEGETABLES, ALMOND VIERGE

**SALMONE** **59**
ORA KING SALMON, TEXAS ROOT VEGETABLES, GIGANTE BEANS, MEYER LEMON EMULSION

**GRANCHIO** **69**
CRISPY WHALER SOFTSHELL CRAB, JUMBO LUMP BLUE CRAB RISOTTO, BLUE CRAB VELOUTE

**CAPESANTE** **67**
NORTH ATLANTIC U/8 SCALLOPS, HONEY ROASTED BUTTERNUT RISOTTO, GOLDEN MISO BRODO

## CARNE

**FILETTO DI MANZO *** **89**
10 oz DEVESA FILET MIGNON, WHIPPED POTATO, FARMER'S FALL VEGETABLES, BORDELAISE

**LOMBATA *** **98**
PRIME TEXAS WAGYU STRIP, LYONNAISE POTATOES, APPLEWOOD BACON, SALMORIGLIO

**AGNELLO *** **95** STAG VALLEY
RACK OF LAMB, MARBLE POTATOES, RAINBOW CARROTS, BOURBON MINT JUS

**POUSSIN** **38**
CASSELL FARMS CHICKEN, BUTTERMILK CELERIAC PUREE, HEN OF THE WOODS, CABERNET FOND

**BISTECCA ALLA FIORENTINA * FOR TWO** **MARKET**
44 OZ PRIME PORTERHOUSE, CARAMELIZED ONIONS, ROSEMARY ROASTED MARBLE POTATOES, GARLIC POTATO PUREE, ATKINSON FARM AUTUMN VEGETABLES

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