

Petrossian Caviar For The Table

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

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

Whitney's Caviar Nachos

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

Beginnings

ZUPPA DI ARAGOSTA

23

DELICATE POACHED LOBSTER, XO COGNAC BUTTERNUT BISQUE, TOMALLEY LAVASH

POLIPETTI ARROSTITI

25

CHARRED SPANISH OCTOPUS, SQUID INK SPAGHETTI, FAVA BEANS, CALABRIAN CHILE

CARPACCIO *

25

TEXAS PRIME WAGYU, HORSERADISH RICOTTA, PICKLED BEECH MUSHROOM, 1836 OLIVE OIL

FEGATO

35

SEARED HUDSON VALLEY FOIE GRAS, FOIE MOUSSE CANNOLI, CRANBERRY CASSIS SYRUP

TONNO *

29

YELLOWFIN TUNA TATAKI, PASSION FRUIT, POMEGRANATE, PISTACHIO, DIMMIT CO. OLIVE OIL

GRANCHIO

31

LOUISIANA JUMBO LUMP BLUE CRAB TART, ALBA CLAMHELL MUSHROOM, ESPELETTE PEPPER

Insalate

BURRATA DI PUGLIA

22

LOUISIANA HEIRLOOM TOMATO, CUCUMBER, AVOCADO, PETITE BASIL, BALSAMICO BIANCO

MELA

23

ALABAMA APPLES, JAMON DE BELLOTA, SMOKY BLUE CHEESE, CHICORY, ALMOND BISCOTTI, HONEY BALSAMIC VINAIGRETTE

LATTUGA

16

ROMAINE CHIFFONADE, BOQUERONES 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 69
CACIO E PEPE, PARMIGIANO REGGIANO, BURGUNDY BLACK TRUFFLE, SHAVED TABLESIDE

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

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

POUSSIN 42
CASSELL FARMS YOUNG CHICKEN, LOBSTER RAVIOLO, ATKINSON FARM VEGETABLE SUGO

PESCE

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

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

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

GRANCHIO 69
CRISPY SOFTSHELL CRAB, HEIRLOOM TOMATO, AVOCADO, JUMBO LUMP BLUE CRAB SALAD

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

CARNE

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

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

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

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