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

10/29/26

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, ENGLISH PEAS, LIMONCELLO

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

POUSSIN **42**
CASSELL FARMS CHICKEN, LOBSTER RAVIOLO, HEN OF THE WOODS, SAUCE ACADIENNE

PESCE

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

SOGLIOLA **59**
PANEED TEXAS LINE CAUGHT FLOUNDER, JUMBO LUMP BLUE CRAB, MEYER LEMON EMULSION

GRANCHIO **69**
CRISPY SOFTSHELL CRAB, MARSH HEN MILL GRITS, JUMBO LUMP BLUE CRAB COURTBOUILLON

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

GUANCIA DI VITELLO **59**
AMARONE BRAISED VEAL CHEEKS, POLENTA BIANCA, AUTUMN ROOT VEGETABLES, GARLIC JUS

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

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