



HORS D'OEUVRES

STEAK TARTARE 18 béarnaise, potato, dijon, onion, black truffle	CRISPY BRUSSELS SPROUTS 16 cauliflower, pickled beets, bacon, remoulade, pecorino	PEI OYSTERS 1/2 dozen 18 dozen 36 mignonette, lemon, cocktail sauce	CRAB DEVILED EGGS 16 cowboy butter, preserved lemon, crispy onion
BBQ BEEF BRISKET 24 yuzu bbq sauce, onion, rice polenta, shishito	JUMBO LUMP CRAB CAKE 22 crudite, dijon cream sauce, tarragon	ASPARAGUS TEMPURA 15 thai chili, sesame ponzu, spicy aioli, shishito	SHRIMP DUMPLING 24 gulf shrimp, yuzu beurre blanc, chili garlic, caviar

SUSHI BAR

YELLOWTAIL JALAPEÑO 25 hamachi, ponzu, orange, cilantro	SEARED SCALLOP 24 hokkaido scallop, foie gras, truffle	MADAI TIRADITO 24 japanese sea bream, asian pear, celery	O-TORO TARTAR 30 radish, avocado, lotus root, caviar
CRISPY RICE <i>(two piece minimum with choice of)</i> spicy tuna 8 spicy salmon 8 A5 wagyu 16 caviar 20	POKE BOWL 32 bluefin tuna, salmon, kampachi, kimchi, japanese uni, ponzu vinaigrette	SUSHI TACOS 10 <i>(two piece minimum with choice of)</i> tuna salmon yellowtail guacamole, truffle soy, tomato, cilantro, jalapeño	

CAVIAR SERVICE

IMPERIAL GOLDEN OSSETRA, 1oz | 120
KALUGA HYBRID, 1oz | 80

warm blinis, crème fraîche, chopped egg, chives, capers, onion brunoise

GARDEN

POTATO GNOCCHI AND BURRATA 21 tomato, basil, pecorino	WINTER SQUASH TORTELLINI 18 brown butter, sage, hazelnut, mushroom, melonette	WILD MUSHROOM RISOTTO 19 foraged mushroom, black truffle, chives, reggiano
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GREENS & SOUPS

BEET & GOAT CHEESE SALAD 14 winter squash, pear, walnuts, leaf lettuce	CHOPPED TUSCAN KALE 12 peanuts, scallions, mint, ginger, reggiano	CLASSIC CAESAR 13 romaine, parmigiano, garlic herb croutons, anchovies
BURRATA 16 pesto rosso, eggplant, olive, prosciutto, pine nuts, radicchio, lavash	WEDGE 12 apple smoked bacon, bleu cheese, crispy onion, roasted poblano	TORTILLA SOUP 14 shredded chicken, roasted corn, cilantro crema
		FRENCH ONION SOUP 14 texas onion, brandy, beef broth, gruyère, provolone, croutons

TERROIR

CHICKEN PAILLARD 28 baby spinach, arugula, parmesan, pine nuts, asparagus, sundried tomato pesto	ROASTED CHICKEN 34 guajillo, butternut, kale, pomegranate	LOBSTER BISQUE “BOUILLABAISSÉ” 44 scallop, fennel, mussels, potato, prawn	ROASTED SEABASS 46 cauliflower, sunchokes, potato chowder, caviar, bacon
48-HOUR BRAISED SHORT RIB 44 pomme purée, braised carrots, pearl onions, lardons	TEXAS WAGYU STRIP 49 crispy potato, truffle, trumpet mushroom, green beans	DOVER SOLE MP brown butter, chives, lemon, rock shrimp rice purloo	SEARED VERLASSO SALMON 34 apple, beet, carrot, pistachio
PAN SEARED DUCK BREAST 44 cabbage, confit dumpling, bok choy, edamame, winter citrus	GRILLED PORK CHOP 36 chorizo, romesco, shitake, parsnips	LOBSTER FETTUCINE 34 fra diavolo sauce, ramps, chives, pepper	

SIMPLY GRILLED

simply grilled are served with a choice of sauce
peppercorn | bordelaise | beurre blanc | chimichurri | béarnaise

CENTER CUT FILET MIGNON 8OZ | 49

PRIME RIBEYE 20OZ | 58

NEW YORK STRIP 12OZ | 44

WILD SCALLOPS | 34

LOBSTER TAIL | 33

VERLASSO SALMON | 26

ADDITIONS | 12

BRAISED CARROTS
carrot hummus, hazelnut, za’atar

ROASTED ASPARAGUS
bearnaise

ROASTED MUSHROOMS
onion, sherry, peppercorn

CRISPY BRUSSELS SPROUTS
smoky salsa brava, pecillo, calabrian chili, pecorino

TRUFFLED PARMESAN FRIES

POMME PURÉE

SAUTÉED SPINACH