



Appetizers

TUNA

blood orange, sweet potato,
charred corn, passion fruit
\$29

SPANISH OCTOPUS

avocado, chickpeas, tomato, salsa verde
\$32

FRIED OYSTERS & CAVIAR

brioche, tomato jam, spinach,
meyer lemon hollandaise
\$36

TEXAS QUAIL

cornbread & venison sausage stuffing,
corn pudding, pomegranate
\$26

PORK BELLY

poblano creamed corn, pickled peppers,
black garlic molasses
\$28

SAFFRON RISOTTO

spanish chorizo, aioli, parmesan
\$26

HEIRLOOM CARROTS

guajillo honey, celery, smoked blue cheese,
chive buttermilk
\$19

FOIE GRAS

parsnip pear agnolotti, poached pears,
pearl onions, apple cider jus
\$44

BEEF TARTARE

focaccia, charred scallion crème fraiche,
garlic chips, capers
\$26

Caviar Service

RUSSIAN ROYAL OSETRA CAVIAR

classic accoutrements, brioche
\$195

Salads

CAESAR

parmesan tuile, anchovies
\$16

SMASHED CUCUMBERS

herbs, marcona almond, ajo blanco
\$18

Entrées

SCALLOPS

sweet potato coconut curry,
brussels sprouts, thai basil, cashew
\$62

HALIBUT

celery root, dill, zucchini,
yuzu beurre blanc
\$59

GULF RED FISH

pozole verde, hominy, cabbage,
charred avocado
\$45

PRIME BEEF TENDERLOIN

potato fondant, onion soubise,
roasted maitake, truffle jus
\$64

SHORT RIB

pommes puree, creamed spinach & leeks,
crispy shallots, red wine jus
\$46

AXIS VENISON

potato pave, baby carrots, cherry port jus
\$59

TRUFFLE GNOCCHI

sundried tomato, wild mushroom, arugula,
pine nuts, truffle cream
\$34

WAGYU STRIPLOIN

caramelized onions & peppers, sunchoke,
bone marrow bordelaise
\$78

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity of 20% will be added to parties of 8 or more.