



Appetizers

TUNA

watermelon, fresno, tomato,
cucumber, avocado
\$29

SUMMER TRUFFLE RISOTTO

truffle aioli, leeks, parmesan
\$29

TEMPURA SQUASH BLOSSOMS

herb goat cheese, romesco, zucchini
\$26

FRIED GULF OYSTERS

creamed corn, pickled peppers
\$32

SPANISH OCTOPUS

red bell pepper, squid ink arancini, espelette
\$34

PORK BELLY

white bean, cabbage, maple, mustard seed
\$28

BEEF TARTARE

focaccia, bone marrow aioli, sunchoke chips
\$26

SUMMER VEGETABLES

carrot coconut curry, cashews, thai basil
\$24

TEXAS QUAIL

habanero honey, snap peas,
green goddess
\$26

Salads

CAESAR

parmesan tuile, anchovies
\$16

GOLDEN BEETS

passionfruit, citrus, marcona almond,
goat feta
\$18

Entrées

HALIBUT

celery root, zucchini, fennel, yuzu
\$59

SCALLOPS

peas, cauliflower, saffron, bergamot
\$62

SHRIMP

corn, tomato, okra, salsa verde
\$44

PRIME BEEF TENDERLOIN

pommes puree, shallot, wild mushrooms,
red wine jus
\$65
ADD FOIE GRAS +\$40

SHORT RIB

sweet potato, smoked blue cheese,
black garlic
\$46

VENISON

baby carrots, potato pave, cherry jus
\$59

GNOCCHI

basil, asparagus, pistachio, manchego
\$34

TEXAS WAGYU STRIP LOIN

green garlic bearnaise, shishito peppers,
spring onion
\$82

Caviar Service

RUSSIAN ROYAL OSETRA CAVIAR

classic accoutrements, brioche
\$195