



## Appetizers

### HAMACHI

coconut leche de tigre, chayote, cucumber,  
chili oil, watermelon yuzu granita

\$29

### ASPARAGUS

romesco, spring onions, soft egg,  
crispy shallots, manchego

\$22

### RISOTTO

leeks, green garlic aioli,  
local smoked ricotta

\$29

### SPANISH OCTOPUS

achiote, guajillo, avocado,  
charred pineapple, marble potato

\$36

### BUTTERMILK FRIED TEXAS QUAIL

southern cornbread, bacon braised greens,  
corn pudding, habanero honey

\$28

### GULF OYSTERS & PORK BELLY

poblano creamed corn, pickled pepper,  
local tomato jam

\$37

### TEXAS WAGYU BEEF TARTARE

truffle, pickled mustard seeds,  
quail eggs, potato chips

\$39

## Caviar Service

### RUSSIAN ROYAL OSETRA CAVIAR

classic accoutrements, brioche

\$198

## Salads

### CHARRED SUGAR SNAP PEAS

radish, charred avocado, french feta,  
chive buttermilk, chive oil

\$19

### CAESAR

parmesan tuile, anchovies

\$17

## Entrées

### SCALLOPS

celery root, zucchini, capers, caramelized honey  
& grapefruit beurre blanc, dill oil

\$62

### GULF REDFISH

PEI mussels, charred tomato saffron broth,  
fregola, nduja aioli, focaccia toast

\$55

### HALIBUT

white bean, garden spinach, chickpeas,  
salsa verde, crispy leeks

\$59

### AXIS VENISON

potato pave, rainbow carrots,  
currant red wine jus

\$62

### PRIME BEEF TENDERLOIN

smoked onion soubise, pommes puree,  
wild mushroom

\$65

ADD FOIE GRAS+45

### SHORT RIB

sweet potato, smoked blue cheese, black garlic jus

\$49

### SPRING GNOCCHI

spring pea pesto, rainbow carrots,  
pistachios, fresh ricotta

\$38

### 20OZ TEXAS WAGYU RIBEYE

bordelaise, horseradish & herb creme fraiche,  
charred cabbage, bacon spinach leek gratin,  
gruyere fondue

\$149

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.

