

Sasanian Caviars

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

ROYAL KALUGA HYBRID 150 / 30g

ROYAL OSSETRA 120 / 30g

Chef's Caviar Salad

CRACKED LOBSTER EGG SALAD, CHIVE, CRÈME FRAICHE, BRIOCHE TOAST

ROYAL OSSETRA 50 / 12g

Beginnings

POLIPETTI ARROSTITI	21
CHARRED OCTOPUS, SQUID INK SPAGHETTI, CHARRED TOMATO, CALABRESE PAINT	
OSTRICHE POTENTE	19
EXTRA SELECT TEXAS OYSTERS, ROASTED WITH PARMIGIANO REGGIANO, GARLIC, ARTICHOKE, MEYER LEMON, 1836 OLIVE OIL	
TORTA DI GAMBERI	17
PALACIOS TEXAS WILD SHRIMP, POTENTE PASTRY, CRUSHED CORN SAUCE	
MAIALE BRASATO	18
DEATH WISH COFFEE BRAISED BERKSHIRE PORK BELLY, HILL COUNTRY POLENTA, DEVILS KISS CRACKLIN	
FOIE GRAS PADELLA	23
CAST IRON SEARED FOIE GRAS, TEXAS STRAWBERRY, BRIOCHE TOAST, QUAIL EGG	
TONNO	21
ALEPPO DUSTED #1 LOUISIANA YELLOWFIN TUNA, ATKINSON FARM CORN, WATERMELON RADISH, LIMONCELLO GEL	

Insalate

PROSCIUTTO	15
SERRANO JAMON, WHIPPED RICOTTA, TEXAS STRAWBERRY, PETITE ARUGULA SPRING ONION JAM, TOASTED ALMOND, DIMMIT COUNTY OLIVE OIL	
INSALATA ACCIUGA	12
MOONFLOWER ROMAINE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING	
SEDANO	12
CRISP SHAVED CELERY, ANISE, PECORINO ROMANO, MEYER LEMON VINAIGRETTE	



CHEF DANNY TRACE

PASTA

AGNOLOTTI DI GAMBERI	36
PALACIOS JUMBO SHRIMP, CANTON TEXAS PEAS, LIMONCELLO BIANCO	
SPAGHETTI AL TARTUFO NERO	42
CACIO PEPE, DR DELICACY BLACK TRUFFLE SHAVED TABLESIDE	
RAGU ALL' ANATRA	38
DARTAGNAN DUCK BREAST, TAGLIATELLE, BAROLO MUSCOVY BOLOGNESE	
RAVIOLI DI MAIS	31
WOOD FIRED TEXAS CORN, BLACK MOREL MUSHROOM, SAINT ANDRE CHEESE	

PESCE

BRANZINO	36
CAST IRON ROASTED SEA BASS, SPRING VEGETABLE CONFETTI, SEAFOOD BRODO	
CAPELANTE	37
DIVER SCALLOPS, TEXAS FARMER'S CORN RISOTTO, SCARLET GLOBE RADISH	
SALMONE	42
ORA KING SALMON, PEARL COUS COUS, RAINBOW TROUT ROE, SPRING PEA BALSAMIC BEURRE ROUGE	
FRUTTI DI MARE	45
QUEEN CHARLOTTE SOUND HALIBUT, MARBLE LUMP BLUE CRAB, TEXAS SHRIMP, MATAGORDA OYSTER, SAFFRON LOBSTER BROTH	
GRANCHIO	39
CRISPY LOUISIANA WHALER SOFTSHELL CRAB, HEIRLOOM CHERRY TOMATO, RIPPED BASIL TABOULEH, MEYER LEMON TARTAR	

CARNE

FILETTO DI MANZO *	49
TEXAS WAGYU PRIME BEEF FILET, GARLIC CREAMED POTATO, FARMER'S VEGETABLE, AMARONE MOREL SAUCE	
LOMBATA *	55
TEXAS AKAUSHI PRIME BEEF STRIP, MARBLE POTATO, APPLEWOOD BACON, CARAMELIZED ONION, POTENTE WORCESTERSHIRE	
VITELLO *	55
PASTURE RAISED VEAL CHOP, SPRING MUSHROOM RISOTTO, GARDEN VEGETABLE, CALABRESE PEPPERCORN SAUCE	
COSTOLETTE DI AGNELLO *	52
COLORADO LAMB CHOPS, SWEET POTATO BABA GHANOUSH, CANNELLINI BEAN, GIARDINIERA, COGNAC MINT GLAZE	
BISTECCA ALLA FIORENTINA *	MKT
44 OZ PRIME PORTERHOUSE, APPLEWOOD BACON, ATKINSON FARM VEGETABLES ROSEMARY ROASTED MARBLE & GARLIC CREAMED POTATO, FOR TWO	

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