

VALENTINE'S DAY



starters

JAPANESE MILK BREAD - 5 / 10 -
smoked maldon salt, garlic butter, radish
HALF or FULL LOAF V

SHRIMP COCKTAIL - 22 -
gin cocktail sauce, escabeche, cilantro GF

FILET TATAKI - 33 -
pickled fresno, hazelnut, horseradish
creme, frisee, shaved parmigiano GF

BLUE ICEBERG WEDGE - 14 -
hickory smoked bacon, tomato confit,
pickled onion, cambozola GF

MUSHROOM ARANCINI - 15
fried oyster & cremini mushroom risotto,
truffle mayo, shaved black truffle V

BLUEFIN AKAMI CRUDO * - 22 -
caramel tamari, orange, chive, fried
yucca, trout roe GF

BURRATA - 15 -
chili pepita crunch, heirloom tomato,
chives, grilled baguette V

GEM & ENDIVE SALAD. - 14 -
marinated artichoke, parmigiano-
reggiano dressing, white anchovies,
brioche bread crumbs V

mains

SCALLOP TAGLIATELLE * - 45 -
hand cut ribbon pasta tossed in roasted
beet & fumet puree, guanciale, tahini
honey, pistachio gremolata, shaved
chocolate, two sea scallops

LOBSTER RISOTTO - 45 -
peas, herbs, texas olive oil, shaved
black winter truffle GF

ORA KING SALMON * - 45 -
tallow roasted fingerling potatoes,
pickled radish, hickory mustard creme,
dill oil, trout roe GF

14oz PRIME PORK CHOP * - 34 -
potato puree, pickled poblano, bacon
jam, chèvre GF

BEEF WELLINGTON* - 69 -
7oz angus tenderloin filet, tallow
duxelles, baby carrot, potato purée,
demi-glace

TX WAGYU SHORT RIB - 33 -
sous vide 24 hours, creamy risotto,
pickled mustard seed, maple whiskey jus

BACON-WRAPPED FILET * - 70 -
peppercorn crusted with au poivre
sauce, tallow roasted fingerling potatoes

14oz PRIME ANGUS RIBEYE * - 85 -
grilled asparagus, hollandaise, lump
crab GF

desserts

CRÈME BRÛLÉE - 10
berries GF

CHOCOLATE CAKE - 10
layered with chocolate mousse &
ganache, streusel, caramel sauce,
vanilla bean ice cream

CHEESECAKE - 10 -
dulce de leche, candied pecans & bacon,
salted caramel ice cream

BROWNIE - 10 -
vanilla bean ice cream, candied bacon,
walnuts