

KAVIARI CAVIAR

Accompaniments: Capers, Red Onions, Parsley, Egg White & Yolk
Crème Fraîche, Buckwheat Blinis

OSCIÈTRE* 135/OZ

KRISTAL* 170/OZ

OSCIÈTRE GOLD* 250/OZ

SOUPS

PULLED ROASTED ORGANIC CHICKEN 13

Swiss Chard | Spätzle

ROASTED TOMATO & BASIL SOUP 14

Basil Oil | Grilled Cheese Croutons

POTATO LEEK SOUP 16

Winter Black Truffle | Smoked Pancetta | Chive Oil

BEGINNINGS

EAST COAST OYSTERS* 20

Leche De Tigre | Onion Relish | Chili Oil | Micro Cilantro

CRAB CAKE 28

Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Remoulade | Fine Herbs

TUNA POKE* 25

Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

CRISPY GULF SHRIMP 23

Wasabi Remoulade | Ponzu | Crispy Kale | Sweet Mini Peppers | Seaweed Salad

TEXAS TRIO 19

Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

BLISTERED SHISHITO PEPPERS 18

Crispy Garlic | Ponzu | White Soy | Lime

PEPPER CRUSTED BEEF CARPACCIO* 24

Parmesan Foam | Capers | Parsnip Chips | Basil | Pickled Onions | Mustard Aioli

VEGETARIAN TEMPURA 18

Sweet Potato | Green Beans | Sweet Onions | Lotus Root | Mushrooms

Shiso Leaf | Sweet Chili Sauce

CEVICHE* 26

Snapper | Salmon | Guajillo | Red Onions | Cilantro | Cucumbers

Avocado | Roe | Leche de Tigre

FLATBREADS

"WHITE PIZZA" FLATBREAD 21

Ricotta Cheese | Mozzarella Cheese | Roasted Red Onions

Toy Box Tomatoes | Basil | Lemon Infused Extra Virgin Olive Oil

NUESKE'S BACON AND GRUYERE CHEESE 23

Smoked Bacon | Caramelized Onions | Gruyere | Crème Fraîche | Green Onions

WILD MUSHROOM 23

Cauliflower Crust | Wild Mushrooms | Red Chimichurri | Arugula | Black Garlic

Spread

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SUSHI

SPICY TUNA ROLL* 21

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

CALIFORNIA ROLL 22

Lump Blue Crab | Masago | Avocado | Cucumber

LAVA ROLL 26

Avocado | Shrimp | Lobster | Blue Crab | Su Miso Sauce

FIRE CRACKER ROLL 24

Shrimp Tempura | Avocado | Spicy Tuna | Masago

VEGETARIAN ROLL 18

Avocado | Cucumber | Asparagus | Carrots | Red Peppers

SHRIMP TEMPURA ROLL 21

Fried Gulf Shrimp | Avocado | Masago | Eel Sauce

SOFTSHELL CRAB TEMAKI* 22

Softshell Crab | Avocado | Asparagus | Masago

BLOOM LOBSTER ROLL 36

Tempura Lobster Tail | Jumbo Lump Crab | Wild Caviar | Avocado

Eel Sauce | Spicy Mayo | Aji Amarillo Sauce

A5 TATAKI* 35

Premium Japanese Wagyu | Shimeji Mushrooms | Truffle Oil | Yuzu

Aji Amarillo Sauce

TORO JALAPEÑO* 23

Bluefin Tuna Belly | Jalapeño | Fried Garlic | Yuzu | Micro Cilantro

TUNA TOSTADA* 22

Tuna | Guacamole | Baby Heirloom Tomato | Crispy Rice | Eel Sauce

Spicy Mayonnaise

SASHIMI (4 PIECES)* 22

Salmon | Tuna | Hamachi

NIGIRI (PER PIECE)* 7

Salmon | Tuna | Hamachi

GREENS

GREEN HARVEST BLEND 15/19

Heirloom Baby Tomatoes | Cucumber Ribbons | Seed Brittles

White Balsamic Vinaigrette

BABY SPINACH AND ARUGULA 16/20

Roasted Baby Beets | Candied Pecans | Goat Cheese | Strawberries

Honey Vinaigrette

MARKET VEGETABLE SALAD 18/22

Green Blend | Grilled Corn | Black Beans | Roasted Zucchini | Cherry Tomatoes

Red Beets | Avocado | Fresh Lime | Balsamic Agave Vinaigrette

CHOPPED CAESAR & BABY KALE 16/20

Baby Romaine | Torn Garlic Croutons | Aged Parmesan

Pink Peppercorn-White Anchovy Dressing

ENDIVE SALAD 18/22

Green Blend | Lola Rosa | Candied Walnuts | Grapes

Stilton Blue Cheese | Apples | Champagne Vinaigrette

ADDITIONS TO ANY SALAD

Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16

Pan Seared Skuna Bay Salmon 20

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MAINS

OVEN ROASTED DUCK MAGRET 48

Chanterelle Mushroom | Farro Risotto | Red Leaf | Sweet Corn | Green Peas
Plum Wine Reduction

PAN SEARED BRANZINO* 44

Potato Niçoise | Confit Cherry Tomatoes
Kalamata Olives | Basil | Piquillo Reduction | Fennel Salad

HIKARI HONEY MISO SEA BASS* 52

Bok Choy | Lemon Verbena Espuma | Forbidden Rice | Roasted Root Vegetables
Cipollini Onions

FIVE HOUR BRAISED LAMB SHANK 54

Gigante Beans | Lemon Butter | Turnips | Thumbelina Carrots | Gremolata
White Wine

PAN SEARED SKUNA BAY SALMON* 40

Parsnip Puree | Brussels Sprouts | Pickled Onions | Yellow Squash
Salsa Verde

LOCAL NATURAL ROASTED CHICKEN 34

Celeriac Mouseline | Petite Carrots | Roasted Pearl Onions
Thyme Scented Chicken Jus

PAN SEARED FILET MIGNON* 60

Swiss Chard | Baby Carrots | Heirloom Tomatoes
Sunchoke Puree | Watermelon Radish | Bordelaise

SPAGHETTI A LA VONGOLE* 38

Clams | Prawns | Chorizo | White Wine | Garlic
Parsley | Espelette Peppers | Chistorra Oil

GRILLED OCTOPUS 38

Crushed Roasted Potatoes | Quinoa | Aji Amarillo Sauce | Chimichurri
Red Pepper Hash

SWEET CORN TORTELLINI 28

Mascarpone | Asparagus | Arugula

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DESSERTS

MULLED WINE VERRINE 15

Winter Fruits | Spiced Bread | Orange Confit | Ceylon Cinnamon Ice Cream

THE HIVE 16

Dried Meringue | Rum Raisin Ice Cream | Genoa Cake | Raspberry Gel

BLACK FOREST 17

Sacher Sponge Cake | Sour Cherry Compote | Dark Chocolate Shavings
Kirsch Mousse

J'ADORE CHOCO 15

Vanilla Bean Sable Crust | Chocolate Ganache | Fleur de Sel

TARTE AUX POMMES FINES FLAMBÉE 19

Thin Puff Pastry Crust | Granny Smith Apples | Calvados
Greek Yogurt Almond Honey Ice Cream

ICE CREAMS AND SORBETS

1 Scoop 9 | 2 Scoop 13 | 3 Scoop 17



**We're committed to supporting sustainable, locally-sourced ingredients
from family farmers, ranchers, fishermen and artisanal purveyors.**

HOMESTEAD GRISTMILL	HOUSTON DAIRYMAIDS
SLOW DOUGH BREAD CO.	DESERT CREEK HONEY
CHEF'S GARDEN	SAINT ARNOLD BREWING COMPANY
TEXAS RUBY RED GRAPEFRUIT	NUESKE BACON
SKUNA BAY SALMON	THE BREADMAN BAKING COMPANY