

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

ROASTED CREAMY CAULIFLOWER SOUP 16
Brown Butter | Toasted Pinenuts | Chervil Oil | Croutons

BEGINNINGS

EAST COAST OYSTERS* (DF, GF) 26
Pomegranate Mignonette

CRAB CAKE 28
Jumbo Lump Blue Crab | Celery Root-Apple Slaw | Remoulade | Micro Greens

TUNA POKE* (DF) 25
Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

TEXAS TRIO 19
Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

BLISTERED SHISHITO PEPPERS (DF) 18
Crispy Garlic | Ponzu | White Soy | Lemon

PEPPER CRUSTED BEEF CARPACCIO* 24
Filet | Parmesan Foam | Capers | Parsnip Chips | Basil | Pickled Onions
Mustard Aioli

SHRIMP COCKTAIL (DF, GF) 26
U12 Gulf Shrimp | Cocktail Sauce | Horseradish

SNAPPER CRUDO* (DF) 26
Oranges | Fennel | Radish | Avocado | Tamarind Agua Chile

SHORT RIB AGNOLOTTI 25
Maitake Mushroom | Peas | Comté Espuma | Red Watercress

BROKEN ARROW GRILLED QUAIL (GF) 28
Marble Potatoes | Creamed Corn | Burnt Endive | Desert Creek Chipotle Honey

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SUSHI

SPICY TUNA ROLL* (DF) 21

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

CALIFORNIA ROLL (DF) 22

Blue Crab | Masago | Avocado | Cucumber

LAVA ROLL (DF) 26

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

FIRECRACKER ROLL 24

Gulf Shrimp Tempura | Avocado | Spicy Tuna | Masago

FRESH HARVEST ROLL (DF, GF) 18

Avocado | Cucumber | Asparagus | Carrots | Red Pepper

THE CATTLE* (DF) 29

Texas Akaushi | Avocado | Enoki Mushroom | Crispy Garlic | Barbecue Miso | Scallions

PEPPERCORN TUNA* (DF) 26

Pepper Tuna | Spicy Salmon | Avocado | Scallions | Ponzu

SURF & TURF* (DF) 31

Snow Crab | Texas Akaushi | Avocado | Garlic Butter | Chimichurri

BLOOM LOBSTER ROLL (DF) 36

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

Eel Sauce | Spicy Mayo | Aji Amarillo

A5 TATAKI* (DF, GF) 35

Premium Japanese Wagyu | Enoki Mushrooms | Truffle Oil | Yuzu | Aji Armarillo

TORO JALAPEÑO* (DF) 23

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

LE CAJUN 27

Spicy Tuna | Blue Crab | Cream Cheese | Blackened Salmon

Spicy Aioli | Eel Sauce

SPIDER TEMAKI (2 PIECES)* (DF) 17

Fried Soft Shell Crab | Avocado | Asparagus | Masago

SASHIMI (4 PIECES)* (DF, GF) 22

Tuna | Hamachi | Salmon

NIGIRI (2 PIECES)* (DF, GF) 13

Tuna | Hamachi | Salmon

NIGIRI SAMPLER* (5 PIECES) (DF, GF) 32

Tuna | Hamachi | Salmon | A5 | Toro

CHEF'S CORNER 101

Chef's Special Presentation of Assorted Nigiris, Sashimi, Maki and Specialties

GREENS

WINTER GREEN HARVEST SALAD (GF) 17/20

Granny Smith Apple | Stilton | Candied Pecans | Shredded Fennel | Seed Brittle

White Balsamic Vinaigrette

ROASTED SQUASH & QUINOA SALAD (GF) 16/19

Spinach | Arugula | Butternut Squash | Pumpkin Seeds | Feta Cheese

Blood Orange Vinaigrette

MARKET VEGETABLE SALAD (GF) 20/22

Mixed Greens | Grilled Corn | Black Beans | Roasted Zucchini

Cherry Tomatoes | Beets | Avocado | Lime | Balsamic Agave Vinaigrette

CHOPPED CAESAR & BABY KALE 16/20

Baby Romaine | Torn Garlic Croutons | 24 Month Aged Parmesan

Pink Peppercorn-White Anchovy Dressing

BAKED BUCHERON GOAT CHEESE SALAD 23

Roasted Beets | Harvest Blend | Red Onion | Radishes | Thyme | Cherry Tomatoes

Prosciutto | Balsamic Vinaigrette | Sourdough Toast

ADDITIONS TO ANY SALAD

Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16

Pan Seared Skuna Bay Salmon 20

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MAINS

24 OZ OAK WOOD GRILLED STEAK FLORENTINE (GF) 80

Roasted Potatoes | Sweet Peppers | Haricot Vert | Blistered Cherry Tomatoes
Dragoncello Butter

6 HOUR BRAISED COLORADO LAMB SHANK (GF) 55

Cannellini Beans | Pancetta | Gremolata | Baby Turnips | Carrots | Jus

HONEY MUSTARD GLAZED SKUNA BAY SALMON (GF) 40

Haricot Vert | Blistered Tomatoes | Corn Relish
Red Ruby Grapefruit Beurre Blanc

SPAGHETTI A LA VONGOLE* 38

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

CHERRY WOOD SMOKED MALLARD DUCK BREAST (DF, GF) 60

Baby Red Beets | Potatoes Sarladaises | Spicy Cabbage Slaw | Toasted Pistachio
Beetroot Jus

ROASTED FILET MIGNON* (GF) 60

Confit Artichokes | Sunchoke Purée | Cipollini | Asparagus | Toy Box Tomatoes
Bordelaise Sauce

LOBSTER TAIL ASADO (GF) 63

Marble Potatoes | Chimichurri | Zucchini | Sweet Peppers | Baby Corn
Garlic Butter

BUTTERNUT SQUASH TORTELLINI 28

Mascarpone | Chestnut Gremolata | Sage Butter | Goat Cheese

BEEF CHEEKS STUFFED BABY SQUID & SAFFRON RISSOTTO 55

Winter Sautéed Greens | Preserved Lemons | Peas | Squid Tuile | Jus

LOCAL NATURAL ROASTED CHICKEN (GF) 34

Buttermilk Potato Mousseline | Petite Carrots | Confit Shallots
Foraged Mushrooms | Pickled Mustard Seeds | Chasseur Sauce

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DESSERTS

THE HIVE 17

Salted Brown Sugar Meringue | Carrot Coconut Sorbet | Spice Cake
Blood Orange Gel

TEXAS PAWNEE PECAN PIE 17

Brown Butter Crust | Bourbon Pecan Filling | Tonka Bean Chocolate Caramel
Burkett Pecan Cream

SARRASIN 16

Pineapple Cake | Buckwheat Mousse | Pear Cider Compote | Cereal Puff
Almond Buckwheat Ice Cream

IDUNN 16

Buttery Flaky Pie Crust | Braeburn Apples | Salted Caramel
Crème Fraîche Vanilla Ice Cream

MON CHÉRI 19

Cherry Cheesecake | Ginger Bavarian Crème | Hazelnut- Almond Crumble
Chocolate Sponge | Citrus Crème Anglaise

LE ROYAL AU CHOCOLAT 17

Chocolate Mousse | Hazelnut Dacquoise | Crispy Praline | Cocoa Nibs Tuile

ICE CREAMS AND SORBETS

One Scoop 9 | Two Scoops 13 | Three Scoops 17



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

HOMESTEAD GRISTMILL
SLOW DOUGH BREAD CO.
CHEF'S GARDEN
TEXAS RUBY RED GRAPEFRUIT
SKUNA BAY SALMON

HOUSTON DAIRYMAIDS
DESERT CREEK HONEY
SAINT ARNOLD BREWING COMPANY
NUESKE BACON
THE BREADMAN BAKING COMPANY