

## COCKTAILS 23



### The Pretty Reckless

*feta washed tito's, vanilla, strawberry, balsamic, blood orange, honey, lemon*



### Encore

*grey goose, aperol, peche, raspberry, lemon, burlesque bitters*



### PriMadonna

*grey goose, rhubarb, chamomile honey, lemon, orange flower water, chianti float*



### Sovereign

*maker's 46, amontillado sherry, montenegro, demerara, orange bitters*



### Best Intentions

*cilantro-infused 400 conejos mezcal, heirloom pineapple, red bell pepper, coconut water, ginger, lemongrass, thai basil*



### Link in Bio

*patrón silver, licor 43, hibiscus, lavender, lemon, cava*



### White Dove 35

*reserva de la familia platino, pamplemousse citrus water, grapefruit bitters, lime oil*



### Black Diamond 65

*patrón el alto, house amaro blend, madagascar vanilla, espresso, chocolate orange essence, cinnamon dust*



### The Mayor of Speyside 85

*glenfiddich 18yr, laird's applejack, fernet vallet, chai, vanilla, orange bitters, smoke*

## TO SHARE

### Smoked Sturgeon Terrine 28

*ossetra caviar, whipped creme fraiche, lemon oil, lightly pickled vegetables*

### Wood Oven Roasted

#### Tiger Prawns 39

*sea salt, salsa verde, cilantro, fennel pollen, calabrian chile jus*

### Wood Fired Meatballs 28

*tomato crudo, basil, buffalo milk mozzarella*

### Fritto Misto 26

*calamari, prawns, halibut, herb aioli*

## CHILLED & RAW

### Island Creek Oysters 26/52

*cucumber mignonette, cocktail, horseradish, fire sauce*

### Giant Prawn Cocktail 36

*drawn butter, garlic aioli, lemon*

### Texas Wagyu Carpaccio 34

*arugula, charred lemon, black truffle, horseradish crema, warm brioche*

### Crudo 28

*salmon, hamachi, tuna, marinated shallots, capers, parsley lemon vinaigrette*

### Ossetra Caviar Service 1oz -220

*potato chips, warm potato blinis, chive, egg, crème fraîche*

## SALADS

### Octopus Panzanella 24

*blistered tomato, marinated chickpea, pepperoncini, dandelion*

### Burrata di Puglia 28

*cara cara, pistachio pesto, basil, aged balsamic*

### Caesar 18

*little gem, parmesan, soft boiled egg, warm olive oil croutons*

## HOUSE - MADE PASTAS

Herb Ricotta Anolini 26  
*lemon, parmesan, serrano, mint*

Momma's Spicy Rigatoni alla Vodka 32  
*smooth as silk, crispy garlic, guanciale*

Shrimp Scampi Ravioli 34  
*spinach, white wine, roasted garlic, calabrian oil*

Veal Saltimbocca Tortellini 28  
*veal ragout, sage fritters, prosciutto brodo*

Shortrib Bolognese 34  
*casarecce pasta, hazelnut, ricotta, parsley*

Fire Roasted Lasagna Diane 34|68  
*bolognese, ricotta, cheese crust - it's the best part*

Whole Maine Lobster Spaghetti 74  
*chile de arbol, oloroso sherry, basil*

## ENTRÉES

Atlantic Halibut &  
Maine Lobster 54  
*squash blossom, spring pea vignole  
calabrian herb butter*

King Salmon 40  
*piccata sauce, brown butter,  
meyer lemon, parsley*

Wood Grilled Branzino 48  
*fennel confit, capers, espelette, basil*

Filet Mignon 60  
*smoked tomato butter  
braised morels, barolo jus*

Wood Oven Chicken 34  
*charred lemon, castelvetrano olives,  
smoked drippings*

Veal Chop Parmesan 60  
*pomodoro, mozzarella, basil*

## SIDES

Black Truffle Risotto 28  
*maderia, chives*

Charred Asparagus 16  
*pine nuts, oregano, lemon*

Garlic Whipped Potatoes 14

Fire Roasted Baby Artichokes 18  
*confit olive, whipped ricotta, bagnet verde*

Wood Oven Roasted  
Oyster Mushrooms 18  
*porcini butter, parmesan aioli*

## SPRING TASTING MENU 180 pp

*Discover the season's finest with a chef crafted experience  
Elevate your meal with a sommelier curated wine pairing 130 pp*

## BUTCHER'S RESERVE

*Our finest selection of locally sourced, high-quality steaks and chops,  
slow-roasted over a wood fire and cooked with love and passion*

Bistecca alla Fiorentina  
Porterhouse 40oz-200

45 Day Dry Aged  
Tomahawk 34oz-220

Half-Rack Patagonian  
Lamb 12oz-70

28 Day Dry Aged  
Ribeye 20oz-99

Japanese A5 Ribeye  
Kagoshima 5oz-190

South Texas Nilgai  
Antelope 8oz-65

Rosewood Ranch Wagyu  
Striploin 10oz-120

## FINISHING TOUCHES

Bearnaise 8

Barolo Jus 8

Black Truffle Butter 10

Bone Marrow alla Grappa 18

Crispy Gorgonzola Ravioli 14