

G E M M A

Raw Bar

OYSTERS ON THE HALF SHELL* 24/48	PETITE PLATEAU 42 4 oysters, 4 shrimp, 2 tuna tacos	MUSSELS ESCABECHE 14 served with grilled bread
JUMBO SHRIMP COCKTAIL 19 lemongrass cocktail & romesco	CLASSIQUE PLATEAU 62 spicy shrimp ceviche, hamachi crudo, 2 tuna tacos, mussels escabeche	SHRIMP CEVICHE 19 leche de tigre, avocado, fresno chile
HAMACHI CRUDO 22 orange, calabrian chile, crispy capers	GRANDE PLATEAU 98 8 oysters, 4 shrimp, 4 tuna tacos, hamachi crudo, mussels escabeche	SALMON RILLETTES 18 served with grilled crostini
AHI TUNA "TARTARE" TACOS* 21 bibb lettuce, sesame chile crunch, pickled daikon, scallion, serrano		CAVIAR MINI TOTS 25 caviar, crème fraîche, chives

Plat du Jour

TUESDAY 29 chicken basquaise
WEDNESDAY 33 spicy shrimp tagliatelle
THURSDAY 32 veal schnitzel
FRIDAY 37 brodetto di pesce
SATURDAY 48 cajun spiced ribeye

Appetizers

FRIED CASTELVETRANO OLIVES & TEXAS PECANS 11	HEIRLOOM BEETS 16 crème fraîche, pistachios, beet tahini	ROASTED BABY CARROTS 15 spicy masa polenta, pepita crema, pickled shallot, puffed amaranth
SAN DANIELE PROSCUITTO 21 whipped ricotta, truffle honey, grilled housemade sourdough	CHOPPED SALAD 15 honeycrisp apple, speck, feta, red onion, candied pecans, apple-ginger dressing	HEIRLOOM TOMATO TART 19 lemon ricotta, agrodolce onions, petite greens
WAGYU BEEF CARPACCIO* 18 Texas wagyu beef, dijonnaise, arugula, parmigiano, pine nuts	SWEET GEM SALAD 16 bacon, heirloom cherry tomatoes, gorgonzola, red onion, dill buttermilk	CRISPY VEAL SWEETBREADS 18 velouté, frisée, mustard seed vinaigrette
TEXAS BUTTERNUT SOUP 12 coconut curry, cashews, fresno chile, smoked olive oil, cilantro	BURRATA 19 summer figs, arugula, caramelized onion, persillade, pine nuts, sourdough croutons	JUMBO LUMP CRAB CAKE 24 lemon caper beurre blanc, frisée

Handmade Pastas

PACCHERI ALLA RATATOUILLE zucchini, eggplant, currants, cashew ricotta, basil 25
PAPPARDELLE braised rabbit, pancetta, swiss chard, pecorino, thyme 29
TAGLIATELLE ALL'ARRABBIATA spicy pork sausage, tomato, pecorino, chile 26
RIGATONI ALLA VODKA burrata, spicy vodka sauce, parmigiano 27
SPAGHETTINI rock shrimp, pesto bianca, castelvetrano olives, lemon, herbed breadcrumbs 32

Entrées

IDAHO TROUT ALMONDINE haricots verts, brown butter, almonds 30
DAY BOAT SCALLOPS hatch chile curry, delicata squash, swiss chard, kohlrabi, fingerling potato 44
VERLASSO SALMON* white bean purée, kale salad, asian pear, sesame vinaigrette 35
ROASTED MAITAKE salsify purée, tokyo turnips, pine nuts, fresno, salsa verde 27
WAGYU DOUBLE CHEESEBURGER cheddar, pickles, confit onion, special sauce 25
CRISPY FRIED QUAIL herb buttermilk slaw, jeow som, cilantro 36

Bistro Favorites

MOULES FRITES white wine, shallot, garlic, crème fraîche, fresh herbs 27
CHICKEN FRITES mary's french chicken breast, peppadew jus 29
STEAK FRITES Texas wagyu butcher's cut, chimichurri MP
DUCK FRITES magret duck breast, green peppercorn sauce 42

BUTCHER'S CORNER

Hand-Cut Steaks & Chops

GRASS-FED BAVETTE STEAK TAGLIATA 33 pommes anna, arugula, shaved parmigiano, pan jus
SKIRT STEAK 36 outside skirt steak, shrimp fried rice, scallion nuoc cham
SAKURA PORK SECRETO 32 patatas bravas, bravas sauce, garlic aioli
FILET AU POIVRE 6oz/8oz 45/55 grassfed filet mignon, brandy peppercorn sauce, frites
LAMB CHOPS SCOTTADITO 49 rancho gordo tuscan white beans, rosemary salsa verde

Vegetables & Sides

HARICOTS VERTS 10 shallots, beurre monté
CREAMED SPINACH 10 pernod, parmigiano
BRUSSELS SPROUTS 10 rosemary salsa verde, peppadew, pepita gremolata
POMMES FRITES 9 fines herbes
DUCK FAT TATER TOTS 12 smoked malt vinegar aioli

*Consuming raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase your risk of foodborne illness.