

G E M M A

Raw Bar

OYSTERS ON THE HALF SHELL 24/48 mignonette, ginger-beer jalapeño granita	PETITE PLATEAU 49 4 oysters, 4 shrimp, 4 mussels escabeche, tuna tartare	MUSSELS ESCABECHE 14 served with grilled bread
JUMBO SHRIMP COCKTAIL 19 lemongrass cocktail & romesco	GRANDE PLATEAU 98 8 oysters, 8 shrimp, 8 mussels escabeche, tuna tartare, hamachi crudo	HAMACHI CRUDO 22 orange, calabrian chile, crispy capers
TUNA TARTARE "NIÇOISE" 21 house-made kennebec potato chips		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	BURRATA 19 local texas grapefruit, charred broccolini, garlic-chile evoo, herbed breadcrumbs	ROASTED BABY CARROTS 15 spicy masa polenta, pepita crema, pickled shallot, puffed amaranth
SAN DANIELE PROSCUITTO 21 whipped ricotta, truffle honey, grilled housemade sourdough	HEIRLOOM BEETS 16 beet tahini, crème fraîche, spiced pistachios,, mint, fennel fronds	SICILIAN CAULIFLOWER 16 sunchoke purée, sunflower seed pesto, golden raisins, spicy cauliflower pickles
WAGYU BEEF CARPACCIO* 18 Texas wagyu beef, dijonaise, arugula, parmigiano, pine nuts	CHOPPED SALAD 15 honeycrisp apple, speck, feta, red onion, candied pecans, apple-ginger dressing	MUSHROOM BOUCHÉE 19 puff pastry, garlic, sherry, thyme, parmigiano reggiano, herb salad
STEAK TARTARE 22 capers, cornichons, shallot, fines herbes, confit egg yolk, kennebec potato chips	SALADE VERTE 13 mixed greens, herb vinaigrette, pecorino	JUMBO LUMP CRAB CAKE 24 lemon caper beurre blanc, frisée
CRISPY VEAL SWEETBREADS 18 velouté sauce, frisée, pickled mustard seed vinaigrette	SALAD OF MIXED CHICORIES 16 warm bagna cauda vinaigrette, pancetta, soft-boiled egg, shaved parmesan	SPICY SAUTÉED CALAMARI 19 rancho gordo alubia beans, niçoise olives, capers, fresno chile, breadcrumbs

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, salsa bravas, 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

Handmade Pastas

RIGATONI ALLA VODKA burrata, spicy vodka sauce, parmigiano reggiano 27
TAGLIATELLE ALL'ARRABBIATA spicy pork sausage, tomato, pecorino, chile 26
PAPPARDELLE braised rabbit, pancetta, swiss chard, pecorino, thyme 29
SPAGHETTINI rock shrimp, pesto bianca, castelvetrano olives, lemon, herbed breadcrumbs 32

Entrées

IDAHO TROUT ALMONDINE haricots verts, brown butter, almonds 30
DAY BOAT SCALLOPS cauliflower purée, snap peas, spring onion, hazelnuts, soft herbs 44
VERLASSO SALMON* white bean purée, kale salad, asian pear, sesame vinaigrette 35
CRISPY FRIED QUAIL herb buttermilk slaw, jeow som, cilantro 36
ROASTED MAITAKE salsify purée, tokyo turnips, pine nuts, fresno, salsa verde 27
WAGYU DOUBLE CHEESEBURGER cheddar, pickles, confit onion, special sauce 25

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

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.