

STARTERS

- + brussels sprouts, dijon, white balsamic reduction, parsley 12
- + shrimp cocktail, house cocktail sauce, lemon 26
- + Texas oysters, raw or rockefeller, sherry agave mignonette 5 ea
- + caviar kit, osetra noir caviar, served with potato chips & chive crème fraîche 95
- + beef tartare, cornichon, caper, dijon, mayonnaise, shallot, chive, truffle aioli 18

SOUP & SALADS

- + market soup, utilizing local ingredients and seasonal produce 15
- + caesar salad, meyer lemon, white anchovies, reggiano, hand-torn croutons 15
- + wedge salad, Roquefort, red onion, marinated cherry tomatoes, crispy pancetta 15

MAINS

- + seasonal catch, house vera cruz, olive oil, capers 48
- + pork chop, mexican squash, mayacoba beans, sweet corn, orange zabaglione 51
- + fried quail, fried okra, pecan salsa macha, compressed peaches 28
- + half guinea hen, stone fruit, herbs 72
- + Tracy's truffle risotto, foraged mushrooms, truffle, parmesan 32
- + koji-aged duck breast, crispy sesame rice, sweet tea shoyu 38
- + herb-crusted rack of lamb, peas, mint, white chocolate 50

FROM THE GRILL

Our steaks are served with house butter and your choice of au poivre, bearnaise or chimichurri sauce.

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| + filet mignon 8oz 53 | Wagyu selection MP | For The Table MP |
| + NY strip 12oz 62 | + Akaushi | + ask your server about our rotating large format steaks |
| + ribeye 16oz 68 | | |

ADD-ONS

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| + sauce Diane 10 | + foie gras (3oz) 30 |
| + steak Oscar 20 | + caviar (1/4oz) 30 |

SIDES 10ea

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| + charred cabbage | + artisan sourdough, whipped butter, sea salt |
| + mashed potatoes | + bean medley, bacon dashi, brown butter, salicornia |
| + french fries, espelette, aioli | + roasted baby carrots, miso butter, chimichurri |