

MENU DU JOUR

RAW BAR

Russian Ossetra Caviar, 20g

BLACK RIVER, URUGUAY

*with smoked heirloom potato gaufrettes, sieved egg,
shallot brunoise, chive & housemade crème fraîche*

Royale Grade 100 / Imperial Grade 130

Cocktail de Crevettes

fumet-poached Texas prawns & smoked cocktail sauce

Half Dozen 18 / Dozen 32 Cru 23

Poisson Cru 23

*raw striped rockfish, apricot vinegar,
Texas olive oil, shallot brunoise*

Cogouilles St. Jacques Cru 25

*diver sea scallop, donut peach,
Aleppo pepper, pink peppercorn & basil*

ENTREES

Texas Melon 25

*with Mangalica jamon, fromage blanc,
honeydew vinegar & Marash chili*

PLATS

Bavette 40

*7oz bavette with green garlic beurre maitre d'
and duck fat La Ratte fingerling potatoes*

Saucisse de Poisson 45

*sausage of scallop, tuna & white fish
plated with confit mussels, roasted tomatoes &
Jimmy Nardello peppers in a saffron rouille broth*

DESSERTS

Crème Caramel 16

Frangetico, hazelnut praline, Maldon salt & hyssop

Pêche Melba 16

*red wine poached Texas peach, vanilla crème fraîche,
frozen raspberry & basil*

Crème Brûlée 12

Mousse au Chocolat 12

Sorbet Duo 8

justine's