



<b>WARM OLIVES &amp; SALAMI</b>	- 12 -
<b>TRUFFLED DEVILED EGGS</b>	- 14 -
<b>LOBSTER &amp; SESAME BEIGNETS</b>	- 16 -
<b>HAM &amp; GRUYÈRE CROQUETTES</b>	- 12 -
<b>TARTS OF BEEF TARTARE</b>	- 14 -
<b>PORK BELLY &amp; DUCK RILLETTES</b>	- 12 -
<b>DAILY CHEESE SELECTION</b>	- 24 -
<i>house preserves, rosemary sea salt crackers</i>	
<b>CRISPY FRIED GULF OYSTERS</b>	- 23 -
<i>spicy melted leeks, apple cider emulsion, chervil</i>	
<b>CHILLED TOMATO SOUP &amp; KING CRAB</b>	- 26 -
<i>lightly smoked heirloom tomato cucumber, avocado crème &amp; lime</i>	
<b>TEXAS PEACH &amp; FENNEL SALAD</b>	- 20 -
<i>ashed goat cheese, fennel, bacon lardons calamansi &amp; chamomile vinaigrette</i>	
<b>LITTLE GEM CAESAR SALAD</b>	- 19 -
<i>white anchovy, parmigiano reggiano, sourdough bread crumbs</i>	
<b>HAMACHI CARPACCIO</b>	- 25 -
<i>hawaiian hearts of palm, pear, marcona almonds &amp; white soy vinaigrette</i>	
<b>SUMMER CORN TORTELLINI</b>	- 26 -
<i>chanterelle mushrooms, gruyère veal sweetbreads &amp; shaved black truffle</i>	
<b>BUCATINI BOLOGNESE</b>	- 31 -
<i>with fresh ricotta, parmigiano reggiano, torn parsley &amp; basil</i>	
<b>PAN SEARED BAR STEAK</b>	- 42 -
<i>prime tenderloin paillard, pommes purée, watercress &amp; tomato salad</i>	
<b>DRY-AGED PRIME WAGYU BURGER</b>	- 31 -
<i>raclette cheese, french onion aioli, peppered bacon, romaine lettuce, steak fries</i>	

## BAR FARE