

# night



## appetizers

|   |    |
|---|----|
| spring pea and buttermilk soup<br>mint crème fraîche  | 8  |
| animal farms baby lettuces<br>altilia organic evoo / aged sherry vinegar / shaved radishes                                      | 10 |
| gita's baby romaine<br>caesar dressing / herbed croutons / Spanish anchovies  | 8  |
| warm delta asparagus<br>arugula / shaved parmesan   | 9  |
| Hawaiian kona-kampachi<br>lightly seared / bamboo rice / miso emulsion / micro cilantro   | 9  |
| moultard duck foie gras "terrine"<br>preserved rhubarb / organic strawberries / toasted almonds /<br>25-year balsamic / brioche | 22 |
| carnaroli risotto<br>dungeness crab / house-cured lardo / preserved meyer lemon   | 15 |
| pan-seared crab cake<br>fingerling potato "salad" / baby arugula / gribiche sauce   | 12 |



## entrées

|   |    |
|---|----|
| pan-seared ahi tuna<br>local beets / leeks / beurre rouge   | 26 |
| alaskan halibut<br>english peas / morels / pickled ramps  | 27 |
| poached Scottish salmon<br>spring vegetables "a la grecque" / green garlic broth                                      | 24 |
| local market fish<br>pan-seared / farmer's market garnishes   | 25 |
| handcut tagliatelle<br>Berkshire pork ragoût  | 19 |
| jolie vue farms berkshire pig<br>mascarpone enriched polenta / osaka mustard greens /<br>whole grain mustard pork jus | 23 |
| roasted poulet breast<br>pearl onions / fingerling potato / bacon / lemon thyme jus                                   | 25 |
| prime New York strip<br>confit Yukon gold potato / king trumpets / parsley "coulis"                                   | 34 |
| braised beef short rib<br>potato puree / sautéed arrowleaf spinach / sauce bordelaise                                 | 39 |
| grimaud farms muscovy duck breast<br>red wine braised treviso / cipollini onions / sauce "salmis"                     | 28 |



## simply grilled

|                       |    |
|-----------------------|----|
| prime beef tenderloin | 36 |
| New York strip        | 32 |
| bone-in rib eye       | 38 |



## sides

|                                |   |
|--------------------------------|---|
| potato puree                   | 6 |
| toasted garlic gita's broccoli | 7 |
| crispy polenta                 | 6 |
| wild mushrooms                 | 8 |
| truffled mac and cheese        | 9 |



|  |     |
|--|-----|
| chef's six-course tasting menu inspired by local farmer's market | 85  |
| with wine pairing selected by Evan Turner, sommelier             | 130 |

Before the arrival of the railroad, much of Texas was isolated and landlocked. Frustrated with poorly built roads and a lack of navigable rivers, Texas was forced to build its first railroad. In 1850 the first track was laid. Houston, the state's most inner point with year-round water transportation to the gulf, was chosen as the hub for the Texas system. On the eve of the Civil War, the Gulf Coast web of railroads, all centered around Houston, accounted for 90% of the state's tracks. By 1900 Texas was the state with the most miles laid and by 1910, Houston was host to 17 railroads, thus becoming the city "where 17 railroads meet the sea."