ONE-HITTERS

KOHLRABI CAESAR
herbs, aged pecorino 6

CHILLED SMOKED CLAMS
asian pear, yuzu nuoc cham, cilantro oil 6

SHRIMP TOAST
smoked trout roe, yuzu ginger aioli, chives 7

FUN-ION RING
caramelized onion dip, chives 7

CAVIAR
ham hock egg custard, sunchoke foam, croutons 27

SETTING THE TABLE

DAILY BREAD
house baked, rodolphe le meunier 16

HONEYNUT SQUASH
stracciatella, brown butter, toasted pepitas, golden raisins 14

AUTUMN CHICORY SALAD
castelfranco, endive, frisée, fire-roasted beets, goat cheese, shallot crumble, rosé vinaigrette 19
+ chicken MP | + steak MP

FOIE & SEA ISLAND CORNBREAD
shishitos, white cheddar, brown butter, spiced honey 28
+ caviar 16

LAMB BELLY
pickled daikon, chermoula, herb lettuce cups 26

MF CHICKEN NUGS
szechuan spiced, pickled onions, dill crème fraiche 18
+ caviar 16

SALMON CRUDO
sweet green chili sauce, garlic chips, cilantro 22

WAGYU TALLOW SEARED OYSTERS
flambadou, pancetta, espelette 19

ACCOMPANIMENTS

CRISPY PARMESAN POTATOES
goat cheese mornay, parsley 14

CHARRED BROCCOLINI
lemon, cold fried garlic, chili flakes 14

CHARRED CABBAGE
calamansi tahini, brown butter, chili crunch, pickled onions 16

HEARTH-GRILLED SUNCHOKES
sunchoke puree, warm spices, toasted cashews, brown butter vinaigrette 14

FROM THE HEARTH

SNAKE RIVER STURGEON
chanterelle, pea tendrils, lemongrass 39

BUZZED ROSEWOOD WAGYU BURGER
charred onion jam, white cheddar, crispy shallots, whole grain mustard, house cut fries 24

HUDSON VALLEY DUCK BREAST
swiss chard, fennel puree, preserved gooseberry, cherry-miso jus 44

TEXAS WAGYU CHEF'S CUT
chanterelles, pickled black trumpet mushrooms, leeks, au poivre 56

for the table

35-DAY DRY AGED RIBEYE
escargot & tarragon butter, bordelaise MP

WOOD-FIRED HALF CHICKEN
cannellini beans, swiss chard, pearl onions, guindilla peppers, chicken jus 39

COAL-ROASTED DORADE
red kuri-curry, turnips, coconut basmati rice, coriander, fennel, garden herbs 62

SAKURA PORK KAN KAN
smoked tomato nuoc mam, brandy's green salad, crispy parmesan potatoes MP

PASTA

LAMB BOLOGNESE
lumache, calabrian chili, ricotta, fresh basil 29

BRAISED SHORTRIB
cappelletti, pecorino, ricotta, parsnip, parmesan foam, truffled madeira jus, pickled onions 29

PORK RAGU CACIO E PEPE
radiatori, oregano, chile, parmesan, sourdough crumble 26

ALEEYA'S PASTA *Vegan & GF*
tagliatelle, coconut cream, calabrian chilis, smoked tomato powder 24
+ chicken MP | + steak MP

THANK YOU TO OUR PARTNERS

MILLBROOK MUSHROOMS ROCKWALL, TX

SOUTHERN SUNNY ACRES WINONA, TX

RAE LILI FARMS COOPER, TX

ROSEWOOD WAGYU DALLAS, TX

Eduardo Osorio, Executive Chef | Steven Spence, General Manager