

# KAVIARI CAVIAR

Accompaniments: Capers, Red Onions, Parsley, Egg White & Yolk  
Crème Fraîche, Buckwheat Blinis

**OSCIÈTRE\* 135/OZ**

**KRISTAL\* 170/OZ**

**OSCIÈTRE GOLD\* 250/OZ**

## SOUPS

**PULLED ROASTED ORGANIC CHICKEN 13**

Swiss Chard | Spätzle

**ROASTED TOMATO & BASIL SOUP 14**

Basil Oil | Grilled Cheese Croutons

**SPRING CHICKPEA SOUP 16**

Rosemary Croutons | Rainbow Carrots | Potatoes | Spinach

## BEGINNINGS

**EAST COAST OYSTERS\* 25**

Champagne Vierge Sauce

**CRAB CAKE 23**

Jumbo Lump Blue Crab | Celery Root-Apple Slaw | Remoulade | Micro Greens

**TUNA POKE\* 25**

Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

**CRISPY GULF SHRIMP 23**

Wasabi Remoulade | Ponzu | Crispy Kale | Sweet Mini Peppers | Wakame Salad

**TEXAS TRIO 19**

Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

**BLISTERED SHISHITO PEPPERS 18**

Crispy Garlic | Ponzu | White Soy | Lime

**PEPPER CRUSTED BEEF CARPACCIO\* 24**

Filet | Parmesan Foam | Capers | Parsnip Chips | Basil | Pickled Onions  
Mustard Aioli

**SHRIMP COCKTAIL 26**

Traditional Cocktail Sauce | Horseradish | Grilled Lemon

**BLOSSOM AGUACHILE\* 26**

Snapper | Shrimp | Red Onions | Cilantro | Cucumbers | Radish | Avocado

**FRITTO MISTO 23**

Gulf Shrimp | Calamari | Zucchini | Sweet Peppers | Tartar Sauce | Tangy Relish

## FLATBREADS

**"WHITE PIZZA" FLATBREAD 21**

Ricotta | Mozzarella | Roasted Red Onions  
Toy Box Tomatoes | Basil | Lemon Infused Extra Virgin Olive Oil

**NUESKE'S BACON AND GRUYÈRE CHEESE 23**

Smoked Bacon | Caramelized Onions | Gruyère  
Crème Fraîche | Green Onions

**FRESH MARKET FLATBREAD 21**

Seasonal Squash | Tahini-Cauliflower Spread | Red Onion | Sumac | Feta

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## SUSHI

### SPICY TUNA ROLL\* 21

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

### CALIFORNIA ROLL 22

Blue Crab | Masago | Avocado | Cucumber

### LAVA ROLL 26

Lobster | Blue Crab | Shrimp | Avocado | Su Miso Sauce

### FIRECRACKER ROLL 24

Gulf Shrimp Tempura | Avocado | Spicy Tuna | Masago

### VEGETARIAN TOFU ROLL 18

Tofu | Avocado | Spinach | Kimchi | Carrots

### SHRIMP TEMPURA ROLL 21

Gulf Shrimp | Avocado | Masago | Eel Sauce

### SASHIMI ROLL 26

Tuna | Hamachi | Salmon | Cucumber | Micro Greens | Spicy Ponzu

### BLOOM LOBSTER ROLL 36

Tempura Lobster Tail | Jumbo Lump Blue Crab | Wild Caviar | Avocado

Eel Sauce | Spicy Mayo | Aji Amarillo

### A5 TATAKI\* 35

Premium Japanese Wagyu | Shimeji Mushrooms | Truffle Oil | Yuzu | Aji Armarillo

### TORO JALAPEÑO\* 23

Bluefin Tuna Belly | Jalapeño | Fried Garlic | Yuzu | Micro Cilantro

### SASHIMI (4 PIECES)\* 22

Tuna | Hamachi | Salmon

### NIGIRI (2 PIECES)\* 13

Tuna | Hamachi | Salmon

### LE CAJUN 27

Spicy Tuna | Blue Crab | Cream Cheese | Blackend Salmon

Spicy Aioli | Eel Sauce

### NIGIRI SAMPLER (5 PIECES) 32

Tuna | Hamachi | Salmon

## GREENS

### GREEN HARVEST BLEND 15/19

Heirloom Baby Tomatoes | Pickled Radish | Cucumber Ribbons | Grapefruit

Hearts of Palm | Seed Brittle | Grapes | Balsamic Vinaigrette

### BABY SPINACH & QUINOA SALAD 16/20

Roasted Baby Beets | Candied Pecans | Goat Cheese | Quinoa | Strawberries

Lemon Herb Vinaigrette

### MARKET VEGETABLE SALAD 18/22

Mixed Greens | Grilled Corn | Black Beans | Roasted Zucchini

Cherry Tomatoes | Beets | Avocado | Lime | Balsamic Agave Vinaigrette

### CHOPPED CAESAR & BABY KALE 16/20

Baby Romaine | Torn Garlic Croutons | 24 Month Aged Parmesan

Pink Peppercorn-White Anchovy Dressing

### BURRATA & STONE FRUIT SALAD 22

Spring Mix Lettuce | Grilled Peaches | Burrata | Pine Nuts | Heirloom Tomatoes

Grilled Zucchini | Cherries | 24 Year Old "Guisti" Balsamico

### ADDITIONS TO ANY SALAD

Grilled Chicken Breast 14 | Sautéed Gulf Coast Prawns 16

Pan Seared Skuna Bay Salmon 20

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## **TABLESIDE EXPERIENCES**

### **CITRUS BRINED WHOLE CHICKEN 64**

Haricot Vert | Marble Potatoes | Red Leaf Lettuce | Chicken Jus

### **OAK WOOD GRILLED STEAK FLORENTINE 75**

Roasted Potatoes | Sweet Peppers | Blistered Cherry Tomatoes  
Dragoncello Butter

## **MAINS**

### **PAN SEARED SKUNA BAY SALMON\* 40**

Parsnip Puree | Brussels Sprouts | Pickled Onions | Squash | Salsa Verde

### **ROASTED CHICKEN 34**

Celeriac Mousseline | Petite Carrots | Roasted Pearl Onions  
Thyme Scented Chicken Jus

### **PAN SEARED FILET MIGNON\* 60**

Swiss Chard | Baby Heirloom Carrots | Heirloom Tomatoes  
Sunchoke Purée | Watermelon Radish | Bordelaise

### **SPAGHETTI A LA VONGOLE\* 38**

Clams | Prawns | Chorizo | Garlic | Parsley | Espelette Peppers | White Wine  
Chistorra Oil

### **GRILLED OCTOPUS 38**

Marble Potatoes | Romesco | Kalamata Aioli | Radishes | Scallions

### **SWEET CORN TORTELLINI 28**

Mascarpone | Asparagus | Arugula | Lemon Butter

### **HERB ROASTED RACK OF LAMB 54**

Saffron-Fennel | Cipollini | White Polenta | Pistachio-Mint Pesto

### **PAN SEARED JUMBO SCALLOPS 45**

Cauliflower Purée | Pancetta Dusted Breadcrumbs | Fava Beans | Grape Gel  
Blood Orange | Brown Butter

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## DESSERTS

### THE HIVE 17

Dried Meringue | Citrus Verbena | Coconut Daquoise | Honeycomb  
Strawberry-Lychee Sorbet

### KOJI 17

Dark Chocolate Mousse | Pear Compote | Chiffon Cake | Salted Caramel  
Miso Chantilly

### NANOU 99

Seasonal Cherries | Poached Summer Fruit | Basil Foam | Citrus Pearls  
Smoked Cherry Sorbet

### LE FLEUR EXOTIQUE 19

Mango Chutney | Coconut Crumble | Yogurt Foam | Coconut Ice Cream

### HONEY CLOUD 16

Honey Mascarpone & Goat Cheese Cream | Citrus Cake | Pine Nut Crunch  
Lavender Powder | Kalamansi Honey Gel

### HUKAMBI 18

Flourless Brownie | Chocolate Sabayon Mousse | Cocoa Shortbread  
Sesame Praline | Black Sesame Whipped Ganache | Tahini Caramel

### ICE CREAMS AND SORBETS

One Scoop 9 | Two Scoops 13 | Three Scoops 17



**We're committed to supporting sustainable, locally-sourced ingredients  
from family farmers, ranchers, fishermen and artisanal purveyors.**

HOMESTEAD GRISTMILL  
SLOW DOUGH BREAD CO.  
CHEF'S GARDEN  
TEXAS RUBY RED GRAPEFRUIT  
SKUNA BAY SALMON

HOUSTON DAIRYMAIDS  
DESERT CREEK HONEY  
SAINT ARNOLD BREWING COMPANY  
NUESKE BACON  
THE BREADMAN BAKING COMPANY