

PETROSSIAN CAVIAR

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

ROYAL OSSETRA* 200/OZ

TSAR IMPERIAL SIBERIAN* 250/OZ

KALUGA HUSO HYBRID* 350/OZ

SOUPS

PULLED ROASTED ORGANIC CHICKEN 13
Swiss Chard | Spätzle

ROASTED TOMATO & BASIL SOUP 14
Basil Oil | Grilled Cheese Croutons

GARDEN PEA SOUP 14
Mint | Buttermilk Snow | Prosciutto Dust

BEGINNINGS

EAST COAST OYSTERS* 20
Leche De Tigre | Onion Relish | Chili Oil | Micro Cilantro

CRAB CAKE 28
Jumbo Lump Blue Crab | Celeriac-Apple Slaw | Remoulade | Fine Herbs

TUNA POKE* 25
Ahi Tuna | Avocado | Toasted Macadamias | Thai Chilies | Plantains

PRAWN COCKTAIL 26
Lemon | Traditional Cocktail Sauce

TEXAS TRIO 19
Charred Poblano Queso | Guacamole | Fire Roasted Salsa | Crispy Corn Tortillas

BLISTERED SHISHITO PEPPERS 18
Crispy Garlic | Ponzu | White Soy | Lime

HAMACHI JALAPEÑO* 22
Parmesan Cheese | Cilantro | Ponzu Sauce

TORO TARTARE* 22
Bluefin Tuna Belly | Scallions | Shiro Leaf | Squid Ink Rice Crackers

FLATBREADS

"WHITE PIZZA" FLATBREAD 21
Ricotta Cheese | Mozzarella Cheese | Roasted Red Onions
Toy Box Tomatoes | Basil | Lemon Infused Extra Virgin Olive Oil

NUESKE'S BACON AND GRUYERE CHEESE 23
Smoked Bacon | Caramelized Onions | Gruyere | Crème Fraîche | Green Onions

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SUSHI

SPICY TUNA ROLL* 21

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

CALIFORNIA ROLL 22

Lump Blue Crab | Masago | Avocado | Cucumber

LAVA ROLL 26

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

FIRE CRACKER ROLL 24

Shrimp Tempura | Avocado | Spicy Tuna | Masago

VEGETARIAN ROLL 18

Avocado | Cucumber | Asparagus | Carrots | Red Peppers

SURF N 'TURF ROLL 32

Lobster | Avocado | Tenderloin | Asparagus | Eel Sauce | Spicy Mayo

SHRIMP TEMPURA ROLL 21

Fried Gulf Shrimp | Avocado | Masago | Eel Sauce

HAMACHI ROLL* 22

Hamachi | Cucumber | Scallions | Jalapeño

BLOOM LOBSTER ROLL 36

Tempura Lobster Tail | Jumbo Lump Crab | Wild Caviar | Avocado
Eel Sauce | Spicy Mayo | Aji Amarillo Sauce

A5 NIGIRI* 31

Two A5s | Hackleback Caviar | Truffle Shoyu | Crispy Shallots

SASHIMI (4 PCS)* 22

Salmon | Tuna | Hamachi

NIGIRI (PER PIECE)* 7

Salmon | Tuna | Hamachi

GREENS

GREEN HARVEST BLEND 14/18

Heirloom Baby Tomatoes | Cucumber Ribbons | Seed Brittles
White Balsamic Vinaigrette

BABY SPINACH AND ARUGULA 15/19

Roasted Baby Beets | Candied Pecans | Goat Cheese | Strawberries
Honey Vinaigrette

MARKET VEGETABLE SALAD 17/21

Green Blend | Grilled Corn | Black Beans | Roasted Zucchini | Cherry Tomatoes
Red Beets | Avocado | Fresh Lime | Balsamic Agave Vinaigrette

CHOPPED CAESAR & BABY KALE 15/19

Baby Romaine | Torn Garlic Croutons | Aged Parmesan
Pink Peppercorn-White Anchovy Dressing

SEASONAL BLOOM 17/21

Green Blend | Baby Kale | Almonds | Pickled Blackberries | Strawberries
Quinoa | Feta | Champagne Vinaigrette

ADDITIONS TO ANY SALAD

Grilled Chicken Breast 12 | Sautéed Gulf Coast Prawns 15
Pan Seared Skuna Bay Salmon 18

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MAINS

TEXAS QUAIL 28

Sautéed Kale | Bacon Bites | Creamed Sweet Corn
Pickled Onions | Aji Panca Peppers

PAN SEARED BRANZINO* 41

Potato Niçoise | Confit Cherry Tomatoes
Kalamata | Basil | Piquillo Reduction | Fennel Salad

SEABASS* 50

Cilantro Pistou | Yuzu Tapioca Pearls | Fava Beans
Artichokes | Enoki | Grapefruit Beurre Blanc

HARISSA LAMB LOIN* 52

Sheep Milk Yogurt | Spring Onion Risotto | Pickled Red Pearl Onions
Mix Herb Salad | Lamb Jus | Bucheron Cheese

CALAMANSI GLAZED ATLANTIC SALMON* 36

Moroccan Couscous | Bulgur & Quinoa | Almond Slivers
Dried Apricots | Confit Lemon & Herbs | Tomato Water

LOCAL NATURAL ROASTED CHICKEN 32

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

PAN SEARED FILET MIGNON* 58

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

SPAGHETTI A LA VONGOLE* 36

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

GRILLED OCTOPUS 38

Crushed Roasted Potatoes | Quinoa | Aji Amarillo Sauce | Chimichurri
Red Pepper Hash

SWEET CORN TORTELLINI 28

Mascarpone | Asparagus | Arugula

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DESSERTS

CHOCOLAT 15

Dark Chocolate Mousse | Confit Orange | Almond Tuile | French Macaron

THE HIVE 16

Dried Meringue | Provencal Lavender Honey Ice Cream | Meyer Lemon Cake
Citrus Gel

DEJA VU 17

Lychee Cream Mousse | Raspberry Gelee | Almond and Pistachio Biscuit
Rose Water Chantilly

BEE-HAPPEE 17

Mango Mousse | Coconut Dacquoise | Exotic Fruit Chutney | Compressed Mango

BOUCHEE MACARONS FLIGHT 19

Chocolate | Pistachio | Raspberry | Mojito | Vanilla | Mango Passion Fruit

ICE CREAMS AND SORBETS

One Scoop 7 | Two Scoops 11 | Three Scoops 15



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

HOMESTEAD GRISTMILL	HOUSTON DAIRYMAIDS
SLOW DOUGH BREAD CO.	DESERT CREEK HONEY
CHEF'S GARDEN	SAINT ARNOLD BREWING COMPANY
TEXAS RUBY RED GRAPEFRUIT	NUESKE BACON
SKUNA BAY SALMON	THE BREADMAN BAKING COMPANY