



In accordance with the season and availability, Andrew Weissman and his team propose:

Appetizers

CHARCUTERIE

pickles, sweet & sour mustard, baguette
\$18 for 3 pieces/ \$21 for 5 pieces

CHEESE

house-made jam, honeycomb
\$27 for 3 pieces/ \$45 for 5 pieces

OYSTERS ON THE HALF SHELL
mignonette, horseradish, pickled peppers
MARKET PRICE

SPRING PEA RISOTTO
\$18.00

RABBIT & GNOCCHI
braised rabbit leg, wild mushrooms, sherry sauce
\$21.00

PEEKY TOE CRAB MEAT
& CUCUMBER ROLL
gazpacho emulsion
\$27.00

PAN-SEARED HUDSON VALLEY FOIE GRAS
rhubarb compote
\$26.00

CRISPY ESCARGOTS
chimichurri aioli, meyer lemon foam, brioche soil
\$17.00

ROASTED LANGOUSTINE TAILS
crab agnolotti, cognac pan sauce
MARKET PRICE

Entrées

ROASTED PHEASANT
wild mushrooms, pan jus
\$36.00

BEEF TENDERLOIN
bone marrow maître d' butter,
potatoes mousseline, Bordelaise sauce
\$48.00

PAN-SEARED SEA SCALLOPS
celery root purée, caramelized apple, brown butter
\$39.00

BLACKENED TEXAS REDFISH
prawns, avocado relish, poblano potato purée
\$39.00

TEXAS AKAUSHI NEW YORK STRIP
"pommes château," Roquefort sauce
\$46.00

HALIBUT
braised mushrooms, caviar Champagne beurre blanc
\$46.00

BEEF RAVIOLI
shaved brussel sprouts, candied pecans, truffle sauce
\$24.00

ORANGE MISO ATLANTIC COD
wasabi potato purée, fried enoki mushroom
\$38.00

ROASTED RACK OF LAMB
charred eggplant, za'atar labneh
\$52.00

Salads

CLASSIC CAESAR
parmesan tuile, Spanish anchovies
\$14.00

BEEFSTEAK TOMATO SALAD
local feta cheese, fig balsamic vinaigrette
\$14.00

*"Welcome to Signature, a culinary love letter to my home town."
— Andrew Weissman*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuity of 20% will be added to parties of 8 or more.

