



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

Appetizers

TUNA CRUDO
buttermilk thyme dressing,
confit hearts of palm, avocado mousse
\$24

GOLD LEAF RISOTTO
\$15

**HAND-CHOPPED
BEEF TARTARE**
tapioca chip, pickled caperberries
\$19

**SEARED HUDSON VALLEY
FOIE GRAS**
seasonal fruit accompaniment
\$29

UNI & TOASTED BRIOCHE
golden caviar, balsamic beurre noisette
\$24

FRICASSEE OF SNAILS
garlic soubise, herb pistou,
gremolata, snail caviar
\$19

**MARKET OYSTERS
& CAVIAR**
cucumber relish, lemongrass,
horseradish
\$18

**BONE MARROW
SURF & TURF**
lobster, beef rilette, trout roe,
garden herbs, sourdough
\$28

Entrées

LAMB RAGU
charred wheat cavatelli, preserved citrus, mint
Pure Pastures, Canyon Lake, Texas
\$38

CHILEAN SEA BASS
white asparagus, stinging nettle,
pancetta vinaigrette
\$48

POACHED HALIBUT
caviar, buttered mushrooms, champagne beurre blanc
\$45

FILET MIGNON
pommes Anna, braised leeks
Dean & Peeler Meatworks, Poth, Texas
\$52

**SALTIMBOCCA OF
PORK TENDERLOIN**
prosciutto, sage, fava &
English pea estouffade, pork jus
\$34

**POLENTA CAKE
& COUNTRY FRIED DAIKON**
saffron aioli, sauerkraut cream
\$27

ROASTED PHEASANT
hen-of-the-woods mushrooms, wine jus
\$38

FRENCH VEAL
stuffed morels, sherry morel jus
\$46

SEARED MAINE SCALLOPS
sunchokes, salsify, chorizo jus
\$41

Salads

MACHE & WHITE ASPARAGUS
truffled triple creme cheese, truffle vinaigrette
\$18

CLASSIC CAESAR
parmesan tuile, Italian anchovies
\$14

*“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.

