

AUTUMN TASTING MENU 175 pp

Discover the season's finest with a chef-crafted experience featuring peak autumn ingredients.
Elevate your meal with an optional wine pairing for each course at 125 per person

FIRST COURSE

LOCAL FARM VEGETABLES
salt baked carrot, golden beet, red walnut
bone marrow powder, caña de cabra

SECOND COURSE

DOVER SOLE
charred cabbage, smoked fumet blanc,
maitake mushrooms, parsley root

THIRD COURSE

DOPPIO RAVIOLI
roasted sunchoke, truffle puree,
pomegranate, sunflower seeds

FOURTH COURSE

HERITAGE SQUAB
foie gras, sweet potato, caulini,
juniper and pine vinaigrette

FIFTH COURSE

ROSEWOOD WAGYU FILET
Roman gnocchi, taleggio whipped potato,
pecorino toscano, rosemary, Madeira jus

SIXTH COURSE

FICO
poach figs, mascarpone mousse,
fig leaf gelato

HOUSE - MADE FOCACCIA 12



Whipped Ricotta 8
truffle, honey, black pepper,
warm marinated olives



Dip in the Pot 8
fresh tomato sauce, roasted garlic,
chili, basil



Prosciutto & Buffalo
Mozzarella 18
prosciutto di Parma,
buffalo mozzarella

TO SHARE

Charred Spanish Octopus 24
sweet potato, nduja vinaigrette, kumquat,
crispy red walnut

Wood Oven Roasted
Tiger Prawns 39
sea salt, salsa verde, cilantro,
fennel pollen, calabrian chile jus

Wood Fired Meatballs 24
tomato crudo, basil,
buffalo milk mozzarella

Fritto Misto 26
calamari, prawns, halibut, herb aioli

CHILLED & RAW

Island Creek Oysters 24/48
cucumber mignonette, cocktail,
horseradish, fire sauce

Giant Prawn Cocktail 36
drawn butter, garlic aioli, lemon

Texas Wagyu Carpaccio 32
arugula, charred lemon, black truffle,
horseradish crema, warm brioche

Crudo 26
salmon, hamachi, tuna, marinated shallots,
capers, parsley, lemon vinaigrette

Ossetra Caviar Service 1oz –180
potato chips, warm potato blinis,
chive, egg, crème fraîche

SALADS

Chicory Panzanella 24
local marinated vegetables, fregola,
lemon whipped feta, croutons

Burrata di Puglia 26
embered delicata squash, pomegranate,
brown butter vinaigrette, hazelnut

Caesar 18
little gem, parmesan, soft boiled egg,
warm olive oil croutons

HOUSE - MADE PASTAS

Herb Ricotta Anolini 24
lemon, parmesan, serrano, mint

Momma’s Spicy Rigatoni alla Vodka 28
smooth as silk, crispy garlic, guanciale

Shrimp Scampi Ravioli 32
spinach, white wine, roasted garlic, calabrian oil

Braised Lamb Coronet 32
spiced squash, rutabaga, rosemary jus

Shortrib Bolognese 32
casarecce pasta, hazelnut, ricotta, parsley

Fire Roasted Lasagna Diane 30/60
bolognese, ricotta, cheese crust - it’s the best part

Whole Maine Lobster Spaghetti 72
chile de arbol, oloroso sherry, basil

ENTRÉES

Sea Scallops 52
braised cannellini beans, crispy pork, fennel, kale, pine nut gremolata

King Salmon 38
golden beet, striped beets, preserved lemon, Calabrian chili

Wood Grilled Branzino 46
fennel confit, capers, espelette, basil

Filet Mignon 58
smoked tomato butter, broccolini, Madeira jus

Wood Oven Chicken 32
charred lemon, castelvetrano olives, smoked drippings

Veal Chop Parmesan 58
pomodoro, mozzarella, basil

ACCOMPANIMENTS

Black Truffle Risotto 26
Madeira, chives

Charred Asparagus 16
pine nuts, oregano, lemon

Garlic Whipped Potatoes 14

Charred Cabbage 16
green apple puree, crispy parsnip, colatura butter

Wood Oven Roasted Oyster Mushrooms 18
porcini butter, parmesan aioli

BUTCHER’S RESERVE

Our finest selection of locally sourced, high-quality steaks and chops, slow-roasted over a wood fire and cooked with love and passion

Bistecca alla Fiorentina
40oz -190

45 Day Dry Aged Tomahawk 34oz–210

Half-Rack Patagonian Lamb 12oz–70

28 Day Dry Aged Ribeye 20oz–99

Japanese A5 Filet Kagoshima 5oz–180

South Texas Nilgai Antelope 8oz–65

Rosewood Ranch Wagyu Striploin 10oz–120

FINISHING TOUCHES

Bearnaise 6

Madeira Jus 6

Black Truffle Butter 8

Bone Marrow alla Grappa 18

Crispy Gorgonzola Ravioli 14