



SMALL BITES

SHISHITO PEPPERS

- MALDON SALT • 8 •

BISOU SALAD

- ORGANIC GREENS, GREEN APPLES, CANDIED ALMONDS, GORGONZOLA DOLCE, LEMON VINAIGRETTE • 9 •

WAGYU BEEF CARPACCIO

- WILD MUSHROOM SALAD, SHAVED PARMESAN, ARUGULA, EXTRA VIRGIN OLIVE OIL, TRUFFLE SALT • 14 •

BRUSSEL SPROUTS & CAULIFLOWER

- SPICED PEANUTS, FRENCH FETA, POMEGRANATE MOLASSES • 12 •

ROASTED BEETS

- GOAT CHEESE MOUSSE, FENNEL, BLOOD ORANGE VINAIGRETTE • 12 •

TRUFFLE MUSHROOM RISOTTO

- WILD MUSHROOMS, SPRING PEAS, MASCARPONE, PARMESAN • 14 •

BURATTA DI PUGLIA

- HEIRLOOM TOMATOES, BASIL WALNUT PESTO, BALSAMIC GLAZE • 16 •

ESCARGOT AND BONE MARROW

- SHALLOT COMPOTE, PICKLED MUSTARD SEEDS, FRIED PARSLEY • 19 •

JUMBO LUMP CRAB BEIGNETS

- CHIPOTLE AIOLI • 19 •

SUSHI & RAW BAR

RAW GULF OYSTERS

- CHILLED AND SERVED WITH HOUSEMADE COCKTAIL SAUCE AND LEMON • ½ DOZEN 12, DOZEN 24 •

GULF FLOUNDER CEVICHE

- MANGO, COCONUT, CILANTRO, LIME, RED JALAPENO • 17 •

TUNA TARTARE

- MARINATED TUNA, AVOCADO, CILANTRO, CRISPY SHALLOTS • 19 •

NIGIRI

- BY THE PIECE • SALMON 6, TUNA 7, HAMACHI 8 •

SHRIMP COCKTAIL

- 4 JUMBO GULF SHRIMP, HOUSEMADE COCKTAIL SAUCE • 19 •

SPICY MAKI

- AVOCADO, CUCUMBER, SALMON, YAMAGOBO, SPICY MOTOYAKI, UNAGI SAUCE AND JALAPENO • SALMON 12 TUNA 14 •

HAMACHI MAKI

- AVOCADO, JALAPENO, PONZU, SRIRACHA • 16 •

DRAGON MAKI

- SHRIMP TEMPURA, TUNA, AVOCADO, CUCUMBER, CRISPY WONTONS, WASABI TOBIKO, SCALLIONS • 16 •

BISOU MAKI

- SPICY TUNA, ASPARAGUS, AVOCADO, TOPPED WITH TUNA, HAMACHI, AND SPICY MOTOYAKI • 18 •

RAINBOW ROLL AND NIGIRI FLIGHT • \$30

- TUNA, SALMON, SOY PAPER, SUSHI RICE, AVOCADO, CUCUMBER, JALAPENO, UNAGI AND SPICY JAPANESE AIOLI •

- SALMON, TUNA, AND HAMACHI NIGIRI •



LAND & SEA

BISOU BURGER

• 8 OZ HOUSE GROUND BEEF BURGER, GRUYERE, CARAMELIZED SHALLOT BACON JAM, BRIOCHE BUN, CHOICE OF FRIES OR SALAD • 18 •

PEI MUSSELS

• ROASTED TOMATOES, FENNEL, GARLIC, WHITE WINE, BUTTER, GRILLED BREAD • 18 •

TEXAS FLOUNDER

• SPRING PEA RISOTTO, HARICOT VERT, HERB VINAIGRETTE • 28 •

PAN ROASTED SALMON

• PUY LENTILS, ROASTED RED PEPPER, CARAMELIZED PEARL ONIONS, DIJON BEURRE BLANC • 26 •

DIVER SCALLOPS & TEXAS SHRIMP

• CAULIFLOWER PUREE, CRISPY CAULIFLOWER, BROWN BUTTER • 36 •

SHRIMP PESTO

• FIVE U10 SHRIMP, SPAGHETTINI, BASIL, WALNUTS, PARMIGIANO-REGGIANO • 29 •

RACK OF LAMB

• POMEGRANATE AND HEIRLOOM TOMATO SALAD, SPRING PEA AND MINT HUMMUS, POMEGRANATE MOLASSES • 38 •

PARMESAN VEAL TENDERLOIN SCALLOPINI

• WARM ARUGULA AND MUSHROOM SALAD, HEIRLOOM CHERRY TOMATOES, GRILLED LEMON • 32 •

SMOKED KOREAN SPICED SHORT RIB

• BUTTERY MASH, HOUSE MADE KIMCHI, BABY BOK CHOY • 39 •

ROASTED ORGANIC HALF CHICKEN

• SMOKED MUSHROOMS, PEARL ONIONS, ROASTED MARBLE POTATOES, BACON LARDONS, FRESH THYME GARLIC JUS • 25 •

STEAK

SERVED WITH LOCAL VEGETABLES, CHOICE OF BUTTERY MASH OR FRITES AND A CHOICE OF SAUCE
PEPPERCORN, BORDELAISE, GORGONZOLA HORSERADISH

8 OZ USDA PRIME FILET MIGNON • 48

14 OZ USDA PRIME NEW YORK STRIP • 44

16 OZ USDA PRIME RIBEYE • 59

TOMAHAWK RIBEYE ALLA FIORENTINA

• ROSEMARY, GARLIC, OLIVE OIL, LEMON ZEST, MALDON SALT
PRESENTED WITH SEASONAL LOCAL VEGETABLES • SINGLE 115 DOUBLE 220 •

SIDES AND EXTRAS

POMMES FRITES • 7

BUTTERY MASH • 9

PARMESAN TRUFFLE FRITES • 9

GARLIC BUTTER SAUTÉED HARICOT VERT • 9

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES

SPLIT PLATE FEE 5