



## DINNER

### *hors d'oeuvres—*

<b>TRUFFLED DEVEILED EGGS</b> - 14 - <i>shaved Burgundy truffles</i>	<b>HAM &amp; GRUYÈRE</b> - 10 - <b>CROQUETTES</b>
<b>TARTS OF BEEF TARTARE*</b> -12 - <i>horseradish &amp; smoked trout roe</i>	<b>KING CRAB &amp;</b> - 14 - <b>AVOCADO TOAST</b>
<b>FOIE GRAS SANDIES</b> -14 - <i>black walnut &amp; scotched chestnut</i>	

### *caviar service—*

*served with sourdough blini & classic accompaniments*

<b>ROYAL WHITE, California</b> - 90 - <i>The Caviar Company, 1 oz</i>	<b>RUSSIAN OSSETRA, Russia</b> - 300 - <i>The Caviar Company, 2 oz</i>
<b>KALUGA, China</b> - 150 - <i>The Caviar Company, 1 oz</i>	<b>IMPERIAL GOLDEN OSSETRA, Russia</b> - 700 - <i>The Caviar Company, 4.4 oz</i>

### *appetizers, soup & salads—*

<b>CHESTNUT &amp; MUSHROOM TORTELLINI</b> - 26 - <i>hedgehog mushrooms, veal sweetbreads, Gruyere &amp; Australian truffles</i>	<b>JEFFREY'S LOBSTER BISQUE</b> - 26 - <i>vol-au-vent of Maine lobster scallion &amp; sherried cream</i>
<b>CRISPY FRIED GULF OYSTERS</b> - 19 - <i>spicy melted leeks, apple cider emulsion, garden chervil</i>	<b>LITTLE GEM CAESAR SALAD</b> - 18 - <i>white anchovy, Parmigiano Reggiano sourdough bread crumbs</i>
<b>HAMACHI CARPACCIO*</b> - 25 - <i>hearts of palm &amp; pear, grated horseradish, marcona almonds &amp; white soy vinaigrette</i>	<b>WINTER CITRUS &amp; FENNEL SALAD</b> - 18 - <i>ashed goat cheese, fennel, candied cashews calamansi &amp; chamomile vinaigrette</i>
<b>SEARED HUDSON VALLEY FOIE GRAS</b> - 38 - <i>tarte tatin of roasted pineapple &amp; shallot hibiscus, toasted pecan</i>	

— join us for —

### SUNDAY WINE NIGHT

1/2 off  
ANY BOTTLE

— from our cellar —

**specialties—**

<b>SHELLFISH &amp; DELICATA SQUASH RISOTTO</b> - 56 - <i>wood roasted lobster, king crab, mussels, clams, gulf prawns, lemon &amp; uni butter</i>	<b>DOVER SOLE A LA GRENOBLOISE</b> - 52 - <i>meyer lemon, caper, brioche, brown butter salsify &amp; wood sorrel</i>
<b>GULF SNAPPER &amp; LUMP CRAB EN PAPILOTE</b> - 50 - <i>baby turnips, roasted trumpet mushrooms, Thai basil &amp; lemongrass infused carrot broth</i>	<b>PEKIN DUCK BREAST "AU POIVRE"</b> - 48 - <i>seared foie gras, Le Puy lentils, celery root, huckleberries &amp; thyme</i>
<b>BARNEGAT LIGHT DAYBOAT SCALLOPS</b> - 50 - <i>sunchokes à la Barigoule, young carrots, French beans &amp; saffron broth</i>	<b>VENISON MEDALLIONS CHASSEUR</b> - 54 - <i>red cabbage confit, parsnips &amp; lardons, hunter's sauce scented with porcini &amp; juniper</i>
<b>CANNELLONI OF SWEET PEAS</b> - 36 - <i>trumpet mushrooms, verjus butter, sugar snap peas &amp; crisp kale</i>	<b>BRAISED BEEF SHORTRIB</b> - 54 - <i>truffled potato gratin en crouete, black trumpets &amp; preserved garlic</i>

**from the grill—**

Our steaks & racks are aged & cut by Lone Star Meats in Austin, grilled & roasted over local live oak and finished in a 1200° broiler.

Niman Ranch *Midwest*, USDA PRIME, *all-natural Black Angus Beef*

6 OZ	<b>PETITE TENDERLOIN FILET*</b>	- 55 -
12 OZ	<b>NEW YORK STRIP*</b>	- 65 -
14 OZ	<b>RIBEYE*</b>	- 70 -

Beeman Family Ranch *Yoakum, Texas*, USDA PRIME, *all-natural Wagyu beef*

8 OZ	<b>CENTERCUT TENDERLOIN FILET*</b>	- 80 -
24 OZ	<b>BONE-IN STRIP*</b> , <i>dry aged 32 days</i>	- 130 -
26 OZ	<b>BONE-IN RIBEYE*</b> , <i>dry aged 32 days</i>	- 140 -
42 OZ	<b>PORTERHOUSE*</b> , <i>dry aged 32 days</i>	- 180 -

Wood Roasted Chops

16 OZ	<b>COLORADO RACK OF LAMB</b> , <i>served with mint jelly</i>	- 90 -
16 OZ	<b>TOMAHAWK PORK CHOP</b> , <i>served with black truffle butter</i>	- 60 -

**sauces & toppings—**

*Jeffrey's steak sauce*  
*sauce béarnaise*  
*big onion ring*  
*slice of Roquefort*

*marrow roasted garlic bulb*  
*foie gras butter*  
*garlic confit & rosemary butter*  
*chimichurri*

**potatoes, vegetables & gratin—**

<b>YUKON GOLD</b> - 12 - <b>POMMES PURÉE</b>	<b>SEARED MUSHROOMS</b> - 12 - <i>garlic, white wine &amp; demi glace</i>	<b>CREAMED SPINACH</b> - 12 - <b>GRATIN</b> <i>fresno chili &amp; Parmesan</i>
<b>CRISPY BRUSSELS</b> - 13 - <b>SPROUTS</b> <i>serrano honey, aioli &amp; bacon sourdough bread crumbs</i>	<b>STEAK FRIES</b> - 12 - <i>with horseradish aioli</i>	<b>OAK GRILLED</b> - 12 - <b>BROCCOLINI</b> <i>brown butter &amp; confit garlic</i>
	<b>ROASTED BLACK SALSIFY</b> - 16 - <i>meyer lemon hollandaise bottarga &amp; chive</i>	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.