

bar fare

WARM OLIVES & SALAMI	- 12 -
TRUFFLED DEVILED EGGS	- 14 -
CRAB & SESAME BEIGNETS	- 16 -
HAM & GRUYÈRE CROQUETTES	- 12 -
TARTS OF BEEF TARTARE	- 14 -
PORK BELLY & DUCK RILLETTES	- 12 -
ESCARGOT FEUILLETES	- 14 -

DAILY CHEESE SELECTION	- 24 -
<i>house preserves, rosemary sea salt crackers</i>	

CRISPY FRIED GULF OYSTERS	- 23 -
<i>spicy melted leeks, apple cider emulsion, chervil</i>	

JEFFREY'S LOBSTER BISQUE	- 26 -
<i>vol-au-vent of maine lobster, sherried cream</i>	

PERSIMMON & FENNEL SALAD	- 20 -
<i>ashed goat cheese, fennel, bacon lardons calamansi & chamomile vinaigrette</i>	

LITTLE GEM CAESAR SALAD	- 19 -
<i>white anchovy, parmigiano reggiano, sourdough bread crumbs</i>	

HAMACHI CARPACCIO	- 25 -
<i>hawaiian hearts of palm, pear, marcona almonds & white soy vinaigrette</i>	

CHESTNUT TORTELLINI	- 26 -
<i>black trumpet mushrooms, gruyère veal sweetbreads & shaved black truffle</i>	

BUCATINI BOLOGNESE	- 31 -
<i>with fresh ricotta, parmigiano reggiano, torn parsley & basil</i>	

PAN SEARED BAR STEAK	- 42 -
<i>prime tenderloin paillard, pommes purée, watercress & tomato salad</i>	

DRY-AGED PRIME WAGYU BURGER	- 31 -
<i>raclette cheese, french onion aioli, peppered bacon, romaine lettuce, steak fries</i>	

caviar service

served with sourdough blini & classic accompaniments

ROYAL WHITE	- 105 -
<i>California, The Caviar Company 1 oz</i>	

KALUGA	- 150 -
<i>China, The Caviar Company 1 oz</i>	

OSSETRA	- 300 -
<i>Belgium, The Caviar Company 2 oz</i>	

IMPERIAL GOLDEN OSSETRA	- 700 -
<i>China, The Caviar Company 4.4 oz</i>	