



DINNER

hors d'oeuvres —

TRUFFLED DEVEILED EGGS <i>shaved truffles</i>	- 14 -	HAM & GRUYÈRE CROQUETTES	- 12 -
PORK BELLY & DUCK RILLETTES <i>confit melon & violet mustard</i>	- 12 -	CRAB & SESAME BEIGNETS <i>espelette & scallion</i>	- 16 -
TARTS OF BEEF TARTARE* <i>horseradish & smoked trout roe</i>	- 14 -	ESCARGOT FEUILLETES <i>montpellier butter & duxelle</i>	- 14 -

caviar service —

served with sourdough blini & classic accompaniments

ROYAL WHITE, California <i>The Caviar Company, 1 oz</i>	- 105 -	OSSETRA, Belgium <i>The Caviar Company, 2 oz</i>	- 300 -
KALUGA, China <i>The Caviar Company, 1 oz</i>	- 150 -	IMPERIAL GOLDEN OSSETRA, China <i>The Caviar Company, 4.4 oz</i>	- 700 -

appetizers, soup & salads —

CRISPY FRIED GULF OYSTERS <i>spicy melted leeks, apple cider emulsion garden chervil</i>	- 23 -	LITTLE GEM CAESAR SALAD <i>white anchovy, parmigiano reggiano sourdough bread crumbs</i>	- 19 -
HAMACHI CARPACCIO* <i>hawaiian hearts of palm, pear, marcona almonds & white soy vinaigrette</i>	- 24 -	PERSIMMON & FENNEL SALAD <i>ashed goat cheese, fennel, bacon lardons calamansi & chamomile vinaigrette</i>	- 20 -
SEARED SCALLOPS <i>artichokes barigoule, lardo saffron potato rouille, fried parsley</i>	- 25 -	CHESTNUT & MUSHROOM TORTELLINI <i>black trumpet mushrooms, gruyère veal sweetbreads & shaved black truffles italian white truffle supplement</i>	- 26 - - 40 -
JEFFREY'S LOBSTER BISQUE <i>vol-au-vent of maine lobster sherried cream</i>	- 26 -		

— *join us for* —

SUNDAY WINE NIGHT

1/2 off

ANY BOTTLE

— *from our cellar* —

specialties —

VENISON MEDALLIONS CHASSEUR <i>red cabbage confit, parsnips & lardons, hunter's sauce scented with porcini & juniper</i>	- 55 -	DOVER SOLE A LA GRENOBLOISE <i>lobster mousseline, cauliflower puree, brioche, meyer lemon & caper butter</i>	- 58 -
GULF SNAPPER EN PAPILOTE <i>lump crab, thai basil, king trumpet mushrooms baby turnip & infused carrot broth</i>	- 56 -	PEKIN DUCK BREAST "AU POIVRE" <i>le puy lentils, celery root, mission figs, banyuls & bronze fennel</i>	- 54 -
BRAISED BEEF SHORT RIB <i>roasted sunchokes, lacinato kale, preserved black garlic</i>	- 54 -		

from the grill —

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

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

6 OZ	PETITE TENDERLOIN FILET*	- 65 -
12 OZ	NEW YORK STRIP*	- 75 -
14 OZ	RIBEYE*	- 80 -

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

8 OZ	CENTERCUT TENDERLOIN FILET*	- 95 -
24 OZ	BONE-IN STRIP* , dry aged 32 days	- 150 -
26 OZ	BONE-IN RIBEYE* , dry aged 32 days	- 165 -
42 OZ	PORTERHOUSE* , dry aged 32 days	- 205 -

Wood Roasted Chops

16 OZ	COLORADO RACK OF LAMB , served with mint jelly	- 120 -
16 OZ	TOMAHAWK PORK CHOP , served with truffle butter	- 65 -

saucés & toppings—

*jeffrey's steak sauce
sauce béarnaise
slice of roquefort*

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

potatoes, vegetables & gratin—

YUKON GOLD POMMES PURÉE	- 14 -	SEARED MUSHROOMS <i>garlic, white wine & demi glace</i>	- 14 -	CREAMED SPINACH GRATIN <i>fresno chili & parmesan</i>	- 15 -
CRISPY BRUSSELS SPROUTS <i>serrano honey, aioli & bacon sourdough bread crumbs</i>	- 15 -	STEAK FRIES <i>with horseradish aioli</i>	- 12 -	OAK GRILLED BROCCOLINI <i>brown butter & confit garlic</i>	- 14 -