



DINNER

hors d'oeuvres—

TRUFFLED DEVEILED EGGS - 14 - <i>shaved summer truffles</i>	HAM & GRUYÈRE - 12 - CROQUETTES
TARTS OF BEEF TARTARE* -14 - <i>horseradish & smoked trout roe</i>	KING CRAB & - 16 - AVOCADO TOAST
FOIE GRAS SANDIES -16 - <i>black walnut & scotched chestnut</i>	

caviar service—

served with sourdough blini & classic accompaniments

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

appetizers, soup & salads—

RICOTTA & GREEN GARLIC TORTELLINI - 26 - <i>fava beans, veal sweetbreads, artichokes Gruyere & summer truffles</i>	SUMMER CORN BISQUE - 26 - <i>lobster butter & sesame beignet, Maine lobster, scallion</i>
CRISPY FRIED GULF OYSTERS - 23 - <i>spicy melted leeks, apple cider emulsion, garden chervil</i>	LITTLE GEM CAESAR SALAD - 19 - <i>white anchovy, Parmigiano Reggiano sourdough bread crumbs</i>
HAMACHI CARPACCIO* - 25 - <i>hearts of palm, melon, green tomato, marcona almonds & white soy vinaigrette</i>	FIG & FENNEL SALAD - 20 - <i>ashed goat cheese, fennel, candied cashews calamansi & chamomile vinaigrette</i>
SEARED HUDSON VALLEY FOIE GRAS - 38 - <i>tarte tatin of roasted pineapple & shallot hibiscus, toasted pecan</i>	WOOD ROASTED DAYBOAT SCALLOPS - 25 - <i>coppa, endive, crisp pear vanilla bean & citrus beurre blanc</i>

— join us for —

SUNDAY WINE NIGHT

1/2 off

ANY BOTTLE

— from our cellar —

specialties—

MAINE LOBSTER BOURGUIGNON	- 84 -	PEKIN DUCK BREAST "AU POIVRE"	- 48 -
<i>five spice pork belly, cipollini onions, young carrots lobster mushrooms & lobster red wine sauce</i>		<i>seared foie gras, Le Puy lentils, celery root, summer cherries, Banyuls, bronze fennel</i>	
GULF SNAPPER EN PAPILOTE	- 50 -	BRAISED BEEF SHORTRIB	- 54 -
<i>lump crab, baby turnips, trumpet mushrooms, Thai basil & lemongrass infused carrot broth</i>		<i>truffled potato gratin en croute, hen of the woods & preserved garlic</i>	
TOURNEDOS DE VEAU & ESCARGOT	- 65 -		
<i>veal tenderloin in bacon, escargot butter, white bean, confit tomato, peppered ham jus</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	PETITE TENDERLOIN FILET*	- 60 -
12 OZ	NEW YORK STRIP*	- 70 -
14 OZ	RIBEYE*	- 75 -

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

8 OZ	CENTERCUT TENDERLOIN FILET*	- 85 -
24 OZ	BONE-IN STRIP* , <i>dry aged 32 days</i>	- 145 -
26 OZ	BONE-IN RIBEYE* , <i>dry aged 32 days</i>	- 160 -
42 OZ	PORTERHOUSE* , <i>dry aged 32 days</i>	- 195 -

Wood Roasted Chops

16 OZ	COLORADO RACK OF LAMB , <i>served with mint jelly</i>	- 105 -
16 OZ	TOMAHAWK PORK CHOP , <i>served with black truffle butter</i>	- 65 -

sauces & toppings—

<i>Jeffrey's steak sauce</i>	<i>marrow roasted garlic bulb</i>
<i>sauce béarnaise</i>	<i>foie gras butter</i>
<i>big onion ring</i>	<i>garlic confit & rosemary butter</i>
<i>slice of Roquefort</i>	<i>chimichurri</i>

potatoes, vegetables & gratin—

YUKON GOLD	- 13 -	SEARED MUSHROOMS	- 14 -	CREAMED SPINACH	- 14 -
POMMES PURÉE		<i>garlic, white wine & demi glace</i>		GRATIN	
				<i>fresno chili & Parmesan</i>	
CRISPY BRUSSELS	- 14 -				
SPROUTS		STEAK FRIES	- 12 -	OAK GRILLED	- 13 -
<i>serrano honey, aioli & bacon</i>		<i>with horseradish aioli</i>		BROCCOLINI	
<i>sourdough bread crumbs</i>				<i>brown butter & confit garlic</i>	

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