



## DINNER

### *hors d'oeuvres—*

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

### *caviar service—*

*served with sourdough blini & classic accompaniments*

<b>ROYAL WHITE, California</b> - 105 - <i>The Caviar Company, 1 oz</i>	<b>OSSETRA, Belgium</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, China</b> - 700 - <i>The Caviar Company, 4.4 oz</i>

### *appetizers, soup & salads—*

<b>PUMPKIN TORTELLINI</b> - 26 - <i>roasted sunchokes, veal sweetbreads gruyere &amp; Burgundy truffles</i>	<b>JEFFREY'S LOBSTER BISQUE</b> - 26 - <i>vol-au-vent of maine lobster, sherried crème fraiche</i>
<b>CRISPY FRIED GULF OYSTERS</b> - 23 - <i>spicy melted leeks, apple cider emulsion, garden chervil</i>	<b>LITTLE GEM CAESAR SALAD</b> - 19 - <i>white anchovy, parmigiano reggiano sourdough bread crumbs</i>
<b>HAMACHI CARPACCIO*</b> - 25 - <i>hawaiian hearts of palm, pear, marcona almonds &amp; white soy vinaigrette</i>	<b>PERSIMMON &amp; FENNEL SALAD</b> - 20 - <i>ashed goat cheese, fennel, bacon lardons 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>	<b>WOOD ROASTED DAYBOAT SCALLOPS</b> - 25 - <i>coppa ham, caramelized endive, grapefruit vanilla bean &amp; citrus beurre blanc</i>

— join us for —

### SUNDAY WINE NIGHT

1/2 off  
ANY BOTTLE

— from our cellar —

**specialties—**

<b>MAINE LOBSTER BOURGUIGNON</b>	- 84 -	<b>DOVER SOLE VERONIQUE</b>	- 57 -
<i>five spice pork belly, cipollini onions, young carrots trumpet mushrooms &amp; lobster red wine sauce</i>		<i>scallop mousseline, leeks, sorrel razor clams, capers &amp; sauce verjus</i>	
<b>GULF SNAPPER EN PAPILOTE</b>	- 50 -	<b>PEKIN DUCK BREAST "AU POIVRE"</b>	- 48 -
<i>lump crab, baby turnips, chanterelle mushrooms, thai basil &amp; lemongrass infused carrot broth</i>		<i>seared foie gras, le puy lentils, celery root, huckleberries, banyuls &amp; bronze fennel</i>	
<b>TOURNEDOS DE VEAU &amp; ESCARGOT</b>	- 65 -	<b>BRAISED BEEF SHORTRIB</b>	- 54 -
<i>veal tenderloin in bacon, escargot butter, white bean, confit tomato &amp; peppered ham jus</i>		<i>truffled potato gratin en croute, hen of the woods mushroom &amp; preserved garlic</i>	

**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	<b>PETITE TENDERLOIN FILET*</b>	- 60 -
12 OZ	<b>NEW YORK STRIP*</b>	- 70 -
14 OZ	<b>RIBEYE*</b>	- 75 -

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

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

*Wood Roasted Chops*

16 OZ	<b>COLORADO RACK OF LAMB</b> , served with mint jelly	- 105 -
16 OZ	<b>TOMAHAWK PORK CHOP</b> , served with black truffle butter	- 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 &amp; rosemary butter</i>
<i>slice of Roquefort</i>	<i>chimichurri</i>

**potatoes, vegetables & gratin—**

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

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