



DINNER

hors d'oeuvres—

TRUFFLED DEVEILED EGGS - 14 - <i>shaved burgundy 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—

SPRING PEA TORTELLINI - 26 - <i>morel mushrooms, gruyère veal sweetbreads & pèrigord truffle</i>	JEFFREY'S LOBSTER BISQUE - 26 - <i>vol-au-vent of maine lobster, sherried crème fraîche</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>hawaiian hearts of palm, pear, marcona almonds & white soy vinaigrette</i>	STRAWBERRY & FENNEL SALAD - 20 - <i>ashed goat cheese, fennel, bacon lardons calamansi & chamomile vinaigrette</i>
SEARED HUDSON VALLEY FOIE GRAS - 38 - <i>tarte tatin of roasted pineapple & shallot hibiscus & toasted pecan</i>	NANTUCKET BAY SCALLOPS - 25 - <i>endive, winter citrus, frisée, candied hazelnut sunchoke aioli, vanilla & brown butter vinaigrette</i>

— join us for —

SUNDAY WINE NIGHT

1/2 off

ANY BOTTLE

— from our cellar —

specialties—

TOURNEDO DE VEAU & LOBSTER	- 65 -	DOVER SOLE	- 52 -
<i>veal tenderloin in bacon & poached maine lobster parsley butter, white bean, sauce americaine</i>		<i>scallop mousseline, leeks, sorrel caper leaves, meyer lemon & dulce butter sauce</i>	
GULF SNAPPER EN PAPILOTE	- 55 -	PEKIN DUCK BREAST "AU POIVRE"	- 50 -
<i>lump crab, thai basil, king trumpet mushrooms baby turnip & lemongrass infused carrot broth</i>		<i>seared foie gras, le puy lentils, celery root huckleberries, banyuls & bronze fennel</i>	
BRAISED BEEF SHORT RIB	- 54 -		
<i>black truffle cannelloni gratin lacinato kale & preserved black 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	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*, dry aged 32 days	- 145 -
26 OZ	BONE-IN RIBEYE*, dry aged 32 days	- 160 -
42 OZ	PORTERHOUSE*, dry aged 32 days	- 195 -

Wood Roasted Chops

16 OZ	COLORADO RACK OF LAMB, served with mint jelly	- 105 -
16 OZ	TOMAHAWK PORK CHOP, 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 & 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 -	STEAK FRIES	- 12 -	ROASTED ASPARAGUS	- 13 -
SPROUTS		<i>with horseradish aioli</i>		<i>meyer lemon hollandaise</i>	
<i>serrano honey, aioli & bacon</i>				<i>botarga</i>	
<i>sourdough bread crumbs</i>					

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