



## DINNER

*please ask for* — THE MARTINI CART & THE CHEESE CART

### *hors d'oeuvres—*

<b>COUNTRY PÂTÉ</b> <i>with cornichons, tarragon mustard &amp; rye bread</i>	- 16 -	<b>WARM OLIVES &amp; SALAMI</b>	- 8 -	<b>KING CRAB &amp; AVOCADO TOAST</b>	- 10 -
<b>LOBSTER SALAD ON SQUASH BLOSSOM</b> <i>smoked trout roe</i>	- 18 -	<b>TRUFFLED DEVILED EGG</b>	- 10 -	<b>DEVILS ON HORSEBACK</b>	- 8 -

### *caviar service—*

<b>IMPERIAL WHITE, Canada</b> <i>Petrossian Caviar, 30g</i>	- 90 -	<b>TSAR IMPERIAL OSSETRA, Israel</b> <i>Petrossian Caviar, 50g</i>	- 300 -
<b>KALUGA, China</b> <i>Caviar Company, 1 oz</i>	- 150 -		

### *appetizers, soup & salads—*

<b>ENGLISH PEA TORTELLINI</b> <i>summer black truffle, morels, &amp; sunchoke pureé</i>	- 22 -	<b>SMOKEY CHILLED TOMATO SOUP</b> <i>charred castelvetrano olives, jalapeno brioche, avocado, garden garnishes</i>	- 14 -
<b>CRISPY FRIED GULF OYSTERS</b> <i>spicy melted leeks, apple cider emulsion, garden chervil</i>	- 18 -	<b>LITTLE GEM CAESAR SALAD</b> <i>white anchovy, Parmigiano Reggiano, sourdough bread crumbs</i>	- 14 -
<b>SEARED HUDSON VALLEY FOIE GRAS</b> <i>tarte Tatin of roasted pineapple &amp; pink peppercorn, shaved fennel &amp; watercress</i>	- 24 -	<b>LOCAL LETTUCES &amp; BABY KALE</b> <i>Texas peaches, shaved roots, aged white cheddar, balsamic honey vinaigrette</i>	- 14 -
<b>HAMACHI CARPACCIO</b> <i>green tomato &amp; cantaloupe, golden roe, truffle, Marcona almonds, white soy vinaigrette</i>	- 18 -	<b>AHI TUNA NICOISE</b> <i>heirloom tomatoes, tuna tartare, soft cooked quail egg, sauce verte</i>	- 24 -

**SUNDAY WINE NIGHT—**  
PLEASE JOIN US ON SUNDAYS FOR  
HALF OFF EVERY BOTTLE FROM OUR CELLAR

*specialties—*

<b>PAN SEARED ALASKAN KING SALMON</b>	- 46 -	<b>SHELLFISH RISOTTO</b>	- 48 -
<i>beluga lentils, celery root mouselline, roasted artichokes, red wine lobster sauce</i>		<i>wood roasted lobster, king crab, bay scallop, clams &amp; gulf prawns, lemon &amp; uni butter</i>	
<b>ALASKAN HALIBUT EN PAPILOTE</b>	- 50 -	<b>WOOD OVEN VEAL CHOP MILANESA</b>	- 58 -
<i>chanterelles, fennel, fingerling potato, thai basil ginger &amp; carrot broth</i>		<i>rosemary bread crumbs, saffron sofrito, Pecorino &amp; arugula salad</i>	
<b>FILET OF DOVER SOLE ALMONDINE</b>	- 45 -	<b>PAN ROASTED NIMAN RANCH PORK CHOP</b>	- 38 -
<i>summer squash gratin, crispy capers, lemon brown butter vinaigrette</i>		<i>Anson Mills cheddar grits, rainbow swiss chard, lavender honey pan sauce</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	<b>PETITE TENDERLOIN FILET</b>	- 45 -
12 OZ	<b>NEW YORK STRIP</b>	- 50 -
14 OZ	<b>RIBEYE</b>	- 55 -

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

8 OZ	<b>CENTERCUT TENDERLOIN FILET</b>	- 65 -
24 OZ	<b>BONE-IN STRIP, dry aged 32 days</b>	- 120 -
26 OZ	<b>BONE-IN RIBEYE, dry aged 32 days</b>	- 130 -

Mountain States Co-op *Colorado*

16 OZ	<b>RACK OF LAMB</b>	- 85 -
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*sauces & toppings—*

*Jeffrey's steak sauce  
sauce béarnaise  
big onion ring  
slice of Roquefort*

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

*potatoes, vegetables & gratin—*

<b>YUKON GOLD</b>	- 10 -	<b>WOOD FIRED</b>	- 12 -	<b>SEARED MUSHROOMS</b>	- 10 -
<b>POMMES PURÉE</b>		<b>BABY CARROTS</b>		<i>garlic, white wine &amp; demi glace</i>	
<b>STEAK FRIES</b>	- 10 -	<i>with hemp seed za'atar, preserved lemon yogurt</i>		<b>GRILLED ASPARAGUS</b>	- 12 -
<i>with horseradish aioli</i>				<i>lemon oil &amp; chive</i>	
<b>GRILLED BROCCOLINI</b>	- 12 -	<b>CRISPY FRIED</b>	- 12 -	<b>CREAMED SPINACH</b>	- 12 -
<i>brown butter &amp; garlic chips</i>		<b>BRUSSELS SPROUTS</b>		<b>GRATIN</b>	
		<i>serrano honey, aioli &amp; bacon sourdough bread crumb</i>		<i>Fresno chili &amp; Parmesan</i>	