



DINNER

please ask for — THE MARTINI CART & THE CHEESE CART

hors d'oeuvres—

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

caviar service—

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

appetizers, soup & salads—

ACORN SQUASH TORTELLINI <i>hen of the woods mushrooms, candied pecans, parmesan froth, Lapsang tea oil</i>	- 22 -	LOBSTER & FENNEL BISQUE <i>pickled figs, jalapeno brioche, coriander & orange creme</i>	- 16 -
CRISPY FRIED GULF OYSTERS <i>spicy melted leeks, apple cider emulsion, garden chervil</i>	- 18 -	LITTLE GEM CAESAR SALAD <i>white anchovy, Parmigiano Reggiano, sourdough bread crumbs</i>	- 14 -
SEARED HUDSON VALLEY FOIE GRAS <i>tarte Tatin of roasted plums & pink peppercorn, shaved fennel & watercress</i>	- 24 -	LOCAL LETTUCES & BABY KALE <i>honey crisp apple, shaved roots, aged white cheddar, balsamic honey vinaigrette</i>	- 14 -
HAMACHI CARPACCIO <i>green tomato & cantaloupe, golden roe, truffle, Marcona almonds, white soy vinaigrette</i>	- 18 -	AHI TUNA TARTARE <i>heirloom tomatoes, haricots verts, 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—

SHELLFISH RISOTTO <i>wood roasted lobster, king crab, bay scallop, clams & gulf prawns, lemon & uni butter</i>	- 48 -	GRILLED & BRAISED BEEF SHORT RIB <i>pommes purée, chanterelle mushrooms, roasted salsify, red wine jus</i>	- 40 -
ALASKAN HALIBUT EN PAPILOTE <i>chanterelles, fennel, fingerling potato, thai basil ginger & carrot broth</i>	- 50 -	WOOD OVEN VEAL CHOP MILANESA <i>rosemary bread crumbs, saffron sofrito, Pecorino & arugula salad</i>	- 58 -
FILET OF DOVER SOLE ALMONDINE <i>roasted cauliflower, crispy capers, green grapes, lemon brown butter vinaigrette</i>	- 45 -	PAN ROASTED NIMAN RANCH PORK CHOP <i>Barton Springs Mills cheddar grits, lancinato kale, lavender honey pan sauce</i>	- 38 -

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	- 45 -
8 OZ	CHATEAUBRIAND	- 60 -
12 OZ	NEW YORK STRIP	- 50 -
14 OZ	RIBEYE	- 55 -

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

8 OZ	CENTERCUT TENDERLOIN FILET	- 65 -
9 OZ	CHATEAUBRIAND	- 75 -
24 OZ	BONE-IN STRIP, dry aged 32 days	- 120 -
26 OZ	BONE-IN RIBEYE, dry aged 32 days	- 130 -
42 OZ	PORTERHOUSE, dry aged 32 days	- 165 -

Mountain States Co-op *Colorado*

16 OZ	RACK OF LAMB	- 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—

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