



## DINNER

*please ask about* — THE PREMIUM MARTINI CART & CHEESE CART

### *hors d'oeuvres*—

WARM OLIVES & SALAMI	- 8 -	TRUFFLED DEVILED EGGS	- 10 -
FOIE GRAS SANDIES <i>strawberry &amp; black walnut</i>	- 10 -	TARTS OF BEEF TARTARE <i>horseradish &amp; smoked trout roe</i>	- 8 -
HAM & GRUYÈRE CROQUETTES	- 9 -	KING CRAB & AVOCADO TOAST	- 10 -

### *caviar service*—

IMPERIAL WHITE, <i>Canada</i> <i>Petrossian Caviar, 30g</i>	- 90 -	TSAR IMPERIAL OSSETRA, <i>Israel</i> <i>Petrossian Caviar, 50g</i>	- 300 -
KALUGA, <i>China</i> <i>The Caviar Company, 1 oz</i>	- 150 -	<i>served with sourdough blini &amp; classic accompaniments</i>	

### *appetizers, soup & salads*—

SWEET PEA TORTELLINI <i>Chanterelle mushrooms, garlic chives sunchoke &amp; summer truffle</i>	- 24 -	CHILLED CORN BISQUE & KING CRAB <i>caramelized white asparagus, garlic oil &amp; finger lime</i>	- 24 -
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 &amp; pink peppercorn, shaved fennel &amp; watercress</i>	- 26 -	LOCAL LETTUCES & TEXAS PEACHES <i>shaved fennel &amp; candied pecans, calamansi lemon vinaigrette</i>	- 12 -
HAMACHI CARPACCIO <i>green tomato &amp; melon, golden roe, truffle, Marcona almonds, white soy vinaigrette</i>	- 18 -	HEIRLOOM TOMATOES & WATERMELON <i>goat's milk feta, cucumber, mint roasted kalamata &amp; green peppercorn</i>	- 16 -

— *join us for* —

### SUNDAY WINE NIGHT

1/2 OFF

ANY BOTTLE

— *from our cellar* —

**specialties—**

<b>SHELLFISH RISOTTO</b> <i>wood roasted lobster, king crab, bay scallop, clams &amp; gulf prawns, lemon &amp; uni butter</i>	- 50 -	<b>ROHAN DUCK BREAST “AU POIVRE”</b> <i>dark cherry jus, buttered wheatberries celery &amp; preserved ramps</i>	- 46 -
<b>TEXAS GULF SNAPPER EN PAPILOTE</b> <i>baby turnips, spring onion, golden potato, Thai basil, lemongrass &amp; carrot broth</i>	- 44 -	<b>WOOD OVEN VEAL CHOP MILANESA</b> <i>rosemary bread crumbs, saffron sofrito, Pecorino &amp; arugula salad</i>	- 58 -
<b>WILD CAUGHT ALASKAN HALIBUT</b> <i>poached hearts of palm, baby summer squash, yellow tomato &amp; mussel butter sauce</i>	- 48 -	<b>PAN ROASTED NIMAN RANCH PORK CHOP</b> <i>Barton Springs Mill grits, laquered bacon, lacinato kale &amp; sungold tomatoes</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	<b>PETITE TENDERLOIN FILET</b>	- 45 -
12 OZ	<b>NEW YORK STRIP</b>	- 55 -
14 OZ	<b>RIBEYE</b>	- 60 -

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 -
42 OZ	<b>PORTERHOUSE, dry aged 32 days</b>	- 165 -

Mountain States Co-op *Colorado*

16 OZ	<b>RACK OF LAMB, served with mint jelly</b>	- 85 -
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**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> <b>POMMES PURÉE</b>	- 10 -	<b>WOOD ROASTED LEEKS</b> <i>grain mustard vinaigrette</i>	- 12 -	<b>CRISPY BRUSSELS</b> <b>SPROUTS</b> <i>serrano honey, aioli &amp; bacon sourdough bread crumbs</i>	- 12 -
<b>STEAK FRIES</b> <i>with horseradish aioli</i>	- 10 -	<b>SEARED MUSHROOMS</b> <i>garlic, white wine &amp; demi glace</i>	- 10 -	<b>CREAMED SPINACH</b> <b>GRATIN</b> <i>Fresno chili &amp; Parmesan</i>	- 12 -
<b>OAK GRILLED</b> <b>BROCCOLINI</b> <i>brown butter &amp; confit garlic</i>	- 12 -	<b>GRILLED ASPARAGUS</b> <i>lemon oil &amp; chive</i>	- 12 -		