



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 & black walnut</i>	- 10 -	TARTS OF BEEF TARTARE <i>horseradish & smoked trout roe</i>	- 8 -
HAM & GRUYÈRE CROQUETTES	- 9 -	KING CRAB & AVOCADO TOAST	- 10 -

caviar service—

IMPERIAL WHITE, USA <i>Regalis Caviar, 1 oz</i>	- 75 -	TSAR IMPERIAL OSSETRA, Israel <i>Petrossian Caviar, 50g</i>	- 300 -
KALUGA, China <i>The Caviar Company, 1 oz</i>	- 150 -	<i>served with sourdough blini & classic accompaniments</i>	

appetizers, soup & salads—

ACORN SQUASH TORTELLINI <i>hen of the woods mushrooms, veal sweetbreads & Burgundy truffle</i>	- 24 -	KOHLRABI SOUP & ALASKAN KING CRAB <i>caramelized green apple, ras el hanout, garlic oil & finger lime</i>	- 22 -
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 quince, pink peppercorn, shaved fennel & watercress</i>	- 26 -	LOCAL LETTUCES & TEXAS PERSIMMONS <i>shaved fennel & cracked hazelnuts, calamansi dill vinaigrette</i>	- 12 -
HAMACHI CARPACCIO <i>hearts of palm & pear, grated horseradish, Marcona almonds, white soy vinaigrette</i>	- 20 -	WINTER GREENS "LYONNAISE" <i>coddled farm egg, Berkshire pork belly, preserved crosnes & nastersium dressing</i>	- 18 -

— *join us for* —

SUNDAY WINE NIGHT

1/2 OFF

ANY BOTTLE

— *from our cellar* —

specialties—

SHELLFISH RISOTTO <i>wood roasted lobster, king crab, bay scallop, clams, gulf prawns, lemon & uni butter</i>	- 50 -	ROHAN DUCK BREAST “AU POIVRE” <i>dark cherry jus, buttered wheatberries, celery & preserved ramps</i>	- 46 -
TEXAS GULF SNAPPER EN PAPILOTE <i>baby turnips, chanterelles, golden potato, Thai basil, lemongrass & carrot broth</i>	- 44 -	WOOD OVEN VEAL CHOP MILANESA <i>rosemary bread crumbs, saffron sofrito, Pecorino & arugula salad</i>	- 58 -
TURBOT A LA GRENOBLOISE <i>celeriac mousseline, meyer lemon, brioche, caper & wood sorrel</i>	- 48 -	SMOKED & BRAISED BEEF SHORT RIBS <i>broccoli rabe, crispy wild rice, pistachio, sour plum & black garlic jus</i>	- 44 -

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 -
12 OZ	NEW YORK STRIP	- 55 -
14 OZ	RIBEYE	- 60 -

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

8 OZ	CENTERCUT TENDERLOIN FILET	- 65 -
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 -

Wood Roasted Chops

16 OZ	COLORADO RACK OF LAMB, served with mint jelly	- 85 -
16 OZ	TOMAHAWK PORK CHOP, served with black truffle butter	- 55 -

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 POMMES PURÉE	- 10 -	WOOD ROASTED LEEKS	- 12 -	CRISPY BRUSSELS SPROUTS	- 12 -
		<i>grain mustard vinaigrette</i>		<i>serrano honey, aioli & bacon</i>	
STEAK FRIES	- 10 -	SEARED MUSHROOMS	- 10 -	<i>sourdough bread crumbs</i>	
<i>with horseradish aioli</i>		<i>garlic, white wine & demi glace</i>		CREAMED SPINACH GRATIN	- 12 -
OAK GRILLED BROCCOLINI	- 12 -	ROASTED BABY CARROTS	- 12 -	<i>Fresno chili & Parmesan</i>	
<i>brown butter & confit garlic</i>		<i>schmaltz, dill seed & rose vinegar</i>			