



DINNER

please ask for — THE MARTINI CART & THE CHEESE CART

hors d'oeuvres—

COUNTRY PÂTÉ <i>with cornichons, tarragon mustard & rye bread</i>	- 14 -	WARM OLIVES & SALAMI	- 8 -	KING CRAB & AVOCADO TOAST	- 10 -
FOIE GRAS TERRINE <i>strawberry marmalade & jalapeño brioche</i>	- 22 -	TRUFFLED DEVILED EGG	- 10 -	DEVILS ON HORSEBACK	- 8 -
PETROSSIAN CAVIAR SERVICE <i>Royal Ossetra, Israel, 30g</i>	- 140 -	LOBSTER & TROUT ROE BLINIS	- 18 -		

appetizers—

GRUYERE TORTELLINI <i>summer black truffle, fava beans & sunchoke pureé</i>	- 22 -
CRISPY FRIED GULF OYSTERS <i>spicy melted leeks, apple cider emulsion, garden chervil</i>	- 18 -
SEARED HUDSON VALLEY FOIE GRAS <i>tarte Tatin of roasted pineapple & pink peppercorn, shaved fennel & watercress</i>	- 24 -
TARTARE OF AHI TUNA <i>herbed feuille de bric, nicoise salad, soft cooked quail egg, sauce verte</i>	- 24 -
HAMACHI CARPACCIO <i>green tomato & Asian pear, golden roe, truffle, Marcona almonds, white soy vinaigrette</i>	- 18 -

soup & salads—

CAULIFLOWER SOUP <i>cardamom glazed pears, crème fraîche, pickled red beets</i>	- 14 -
CHOPPED ENDIVE SALAD <i>Point Reyes blue cheese, bacon, green grapes, walnuts, red onion, buttermilk chèvre dressing</i>	- 14 -
LITTLE GEM CAESAR SALAD <i>white anchovy, Parmigiano Reggiano, sourdough bread crumbs</i>	- 14 -
LOCAL LETTUCES & BABY KALE <i>Texas tangerines, shaved roots, aged white cheddar, balsamic honey vinaigrette</i>	- 14 -
WARM SPINACH, DANDELION & ARUGULA <i>roasted Yukon Golds, cherry tomato, egg yolk, melted Cambozola, sherry bacon vinaigrette</i>	- 16 -

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 -	WOOD OVEN VEAL CHOP MILANESA <i>rosemary bread crumbs, saffron sofrito, Pecorino & arugula salad</i>	- 58 -
CRISPY RED SNAPPER A LA PLANCHA <i>beluga lentils, celery root mouselline, red wine lobster sauce, garden herbs</i>	- 40 -	OAK GRILLED LAMB T-BONES <i>garlic & rosemary roasted marble potatoes, fiddlehead ferns, green olive butter</i>	- 54 -
ROASTED ALASKAN HALIBUT <i>French white asparagus, morel mushrooms, sauce vin jaune</i>	- 46 -	PAN ROASTED NIMAN RANCH PORK CHOP <i>Anson Mills cheddar grits, rainbow swiss chard, lavender honey pan sauce</i>	- 38 -
FILET OF DOVER SOLE ALMONDINE <i>haricot verts, crispy capers & currants, lemon brown butter vinaigrette</i>	- 45 -	LACQURED MAGRET DUCK BREAST <i>roasted rapini, glazed radishes, blood orange & Madeira jus</i>	- 45 -

prime beef—

Our steaks 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 Certified Angus Beef*

6 OZ	PETITE TENDERLOIN FILET	- 45 -
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 -
24 OZ	BONE-IN STRIP, dry aged 32 days	- 120 -
26 OZ	BONE-IN RIBEYE, dry aged 32 days	- 130 -

steak 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, gratins & vegetables—

YUKON GOLD POMMES PURÉE	- 10 -	GRILLED BROCCOLINI <i>brown butter & garlic chips</i>	- 12 -	SEARED MUSHROOMS <i>garlic, white wine & demi glace</i>	- 10 -
STEAK FRIES <i>with horseradish aioli</i>	- 10 -	CRISPY FRIED BRUSSELS SPROUTS <i>serrano honey, aioli & bacon</i>	- 12 -	ROASTED CIPOLLINIS <i>lardons, thyme, Banyuls</i>	- 10 -
CREAMED SPINACH GRATIN <i>Fresno chili & Parmesan</i>	- 12 -	STEAMED ASPARAGUS <i>black truffle hollandaise</i>	- 14 -	WOOD FIRED BABY CARROTS <i>with hemp seed za'tar, preserved lemon yogurt</i>	- 12 -