



DINNER

please ask for — THE MARTINI CART & THE 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, <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 & classic accompaniments</i>	

appetizers, soup & salads—

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

— *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 -	ROASTED GUINEA HEN <i>morel mushrooms, celery root mousseline, fava beans, sherry, truffle & preserved ramps</i>	- 42 -
TEXAS GULF SNAPPER EN PAPILOTE <i>baby turnips, spring onion, 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 -
WILD CAUGHT ALASKAN HALIBUT <i>poached hearts of palm, baby summer squash, yellow tomato & mussel butter sauce</i>	- 48 -	PAN ROASTED NIMAN RANCH PORK CHOP <i>Barton Springs Mills grits, laquered bacon, lacinato kale & 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	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 -

Mountain States Co-op *Colorado*

16 OZ	RACK OF LAMB, served with mint jelly	- 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 & rosemary butter</i>
<i>slice of Roquefort</i>	<i>chimichurri</i>

potatoes, vegetables & gratin—

YUKON GOLD POMMES PURÉE	- 10 -	WOOD ROASTED LEEKS & FIDDLEHEAD FERNS	- 12 -	CRISPY BRUSSELS SPROUTS	- 12 -
		<i>grain mustard vinaigrette</i>		<i>serrano honey, aioli & bacon sourdough bread crumbs</i>	
STEAK FRIES	- 10 -	SEARED MUSHROOMS	- 10 -	CREAMED SPINACH GRATIN	- 12 -
<i>with horseradish aioli</i>		<i>garlic, white wine & demi glace</i>		<i>Fresno chili & Parmesan</i>	
OAK GRILLED BROCCOLINI	- 12 -	GRILLED ASPARAGUS	- 12 -		
<i>brown butter & confit garlic</i>		<i>lemon oil & chive</i>			