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Jeffrey's

1204 W. Lynn St. (12th St.) [\[Map\]](#) [Austin](#),

[TX 78703](#) 512-477-5584 | [Reserve Now](#)

Austin's crown jewel features upscale American cuisine and fine wines in an intimate setting.

Rating (Key)

15 /20

Price

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BOOK A TABLE
click here!

Cuisine

[Contemporary](#)

Features

[Heart-healthy dishes](#)
[Romantic setting](#) [Private room\(s\)](#) [Full bar](#)
Reservations suggested
Valet parking

Open

Dinner nightly

Attire

Upscale casual

Payment

Credit Cards

Wine

Great Wine List



Visiting celebrities, politicians and epicureans are still spellbound by the innovative contemporary Texas cuisine that defines Jeffrey's. Executive chef Alma Alcocer-Thomas fills the shoes of former chef David Garrido beautifully. Her skillfully garnished plates are as appealing as the sophisticated art-filled surroundings. We have enjoyed fresh starters to the menu like the truffled duck pâté with blueberry compote, and the gold and red beet salad with arugula, smoked blue [cheese](#) and pistachios. The dynamic menu changes daily and might feature a gutsy entrée of lamb T-bone with soothing apple pudding and a Zinfandel cherry glaze one evening or an elegant Alaskan halibut over a citrusy lime risotto another. If you've ever tried a pink lady apple, you'll relish the pink lady apple and cherry pie with spiced caramel ice cream for [dessert](#). To experience Jeffrey's cuisine to the fullest, we recommend the four- or five-course tasting menu. The extensive [wine](#) list is outstanding.