

## FRUITS DE MER

### OYSTERS\*

PICKLED SHALLOT MIGNONETTE  
SIX for 19. / TWELVE for 33.

### CHILLED POACHED PRAWNS\*

VADOUVAN AIOLI  
THREE for 9. / SIX for 18.

### CRAB REMOULADE\*

KOHLRABI, CABBAGE  
CALABRIAN CHILE AIOLI  
14.

## HORS D'OEUVRE

### CRÈME DE TOMATE EN CROUTE

CREAM OF TOMATO SOUP  
BAKED IN PUFF PASTRY  
12.

### ROASTED BONE MARROW

TRI-TIP PASTRAMI, DIJON, GRUYÈRE  
DILL PICKLE, HORSERADISH  
18.

### ESCARGOTS

CONCHIGLIE PASTA, GRUYÈRE  
HAM, FENNEL, GARLIC,  
SAUCE PISTOU, BACON CREAM  
18.

### STEAK TARTARE\*

HAND CUT STEAK  
DIJON, CORNICHON, CAPER  
RED ONION, QUAIL EGG  
TOASTED BAGUETTE  
16.

### SEARED FOIE GRAS\*

BARREL-AGED MAPLE SYRUP, TOBACCO  
MUSCAT GRAPES, BRIOCHE  
29.

## PLATS PRINCIPAUX

### MARKET FISH\*

M.P.

### AUTUMN VEGETABLE POT AU FEU

CAULIFLOWER, SWEET POTATO, GOLDEN BEETS  
KABOCHA SQUASH, CHANTERELLE  
BARLEY, PUFFED RICE, SAUCE VERTE  
31.

### BRAISED OXTAIL PAPPARDELLE

TOMATO, CARROT, TURNIP  
PINE NUT, DEMI GLACE  
CHILI, MINT  
29.

### BOUDIN NOIR

BLOOD SAUSAGE, POMME PURÉE  
CARAMELIZED APPLES & CABBAGE  
KOHLRABI SALAD, GRAINY MUSTARD  
26.

### MUSSELS MARINIÈRE

CARAMELIZED FENNEL, SHALLOT  
CAPERS, WHITE WINE, FINES HERBS  
DIJON, BUTTER  
29.

### KUROBUTA PORK DOUBLE CUT\*

FRESH CORN POLENTA, KALE  
PARSNIPS, BLISTERED SHISHITO PEPPERS  
SAUCE CHARCUTIÈRE  
40.

### STEAK FRITES\*

SHALLOT & RED WINE DEMI GLACE  
POMMES FRITES, BÉARNAISE

DRY-AGED BAVETTE 8 oz.

31.

WAGYU PETIT FILET 10 oz.

48.

DRY-AGED BONE-IN RIBEYE 44 oz.

110.

- ADD TO ANY STEAK -

Seared Foie Gras 27.

Roasted Bone Marrow 16.

## PETITS PLATS

### OLIVES

5.

### CERVELLE de CANUT

GOAT CHEESE, FROMAGE BLANC  
SHALLOT, GARLIC  
6.

### CHICKEN LIVER MOUSSE

DIJON, PORT POACHED PRUNES  
8.

### TABLIER de SAPEUR\*

FRIED TRIPE  
CAPER & RED ONION MAYONNAISE  
7.

### OREILLES de CRISSES

CRISPY PORK RIND, ESPELETTE PEPPER  
WARM MAPLE SYRUP  
8.

### POMMES FRITES\*

AIOLI  
7.

## SALADES

### BUTTER LETTUCE

FINES HERBES, AVOCADO  
RADISH, CROUTON  
DIJON VINAIGRETTE  
12.

### LYONNAISE SALAD\*

FRISÉE, BACON FAT CROUTONS  
WARM BACON VINAIGRETTE  
POACHED EGG  
13.

### CHICORY SALAD\*

KALE, RADDICCHIO, ALMONDS  
SHAVED WINTER VEGETABLES  
SCALLOP BOTTARGA  
BROKEN CAESAR VINAIGRETTE  
12.

## FROMAGE

8. EA. / 3 FOR 16. / 5 FOR 22.

Bleu D'Auvergne (*fr, cow*) VELVETY NUTTY, ASSERTIVE

Brillat Savarin† (*fr, cow*) BUTTERFAT, CHAMPAGNE, THAT CHEESE IS A REAL CROWD PLEASER

Quadrello di Bufala (*it, buffalo*) RESERVED, CREAMY, TALEGGIO'S COUSIN

Campo (*us, cow*) CAMPFIRE, WASHED RIND, YOUNG & MALEABLE

Cantal Jeune (*fr, cow*) ANCIENT CHEDDAR MUSE, TANGY, FRESH

Gouda Geitenstee (*nl, goat*) PLEASANT SALINITY, CLEAN AS A WHISTLE

Comté, 18 mo† (*fr, cow*) TOASTED HAZELNUT, WOODSY, BROWN BREAD

Puigpedros (*esp, cow*) NUTTY, EARTHY, LIGHT FUNK

Wrangeback† (*se, cow*) GRASSY, TART, OLDIE BUT A GOODIE

Majorero (*esp, goat*) MANCHEGO-ESQUE, SEA SALT RUBBED, UNCTUOUS

Tomme Pur Chevre (*fr, goat*) EARTHY, MUSHROOM, NATURAL ELEGANCE

Roncal† (*esp, sheep*) FIRM, HERBACEOUS, SWEET YET SPICY

† made from unpasteurized milk

\* These items may contain components that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% suggested service charge may be noted for groups of six or more.