

## FRUITS DE MER

### OYSTERS\*

PICKLED SHALLOT MIGNONETTE

6 for 19. / 12 for 33.

### CHILLED POACHED PRAWNS\*

VADOUVAN CURRY AIOLI

3 FOR 9. / 6 FOR 18.

### SCALLOP TARTARE\*

DILL PICKLE, CAPER  
CELERY, GREEN ONION  
HORSERADISH

14.

### DUNGENESS CRAB

#### REMOULADE\*

CELERY ROOT, GREEN APPLE  
CALABRIAN CHILE AIOLI

16.

## HORS D'OEUVRE

### STEAK TARTARE\*

HAND CUT STEAK  
CAESAR DRESSING, PARSLEY  
ANCHOVY, DRIED OLIVE  
PARMESAN, LIL GEMS

16.

### COQUILLE ST. JACK\*

SCALLOPS, MORNAY  
COGNAC, LEEKS, GRUYÈRE  
BREAD CRUMBS

22.

### POTTED FOIE GRAS\*

DAMSON PLUM GELÉE  
PAIN DE MIE

21.

### BRAISED ESCARGOT

MANILA CLAMS, CELERY  
SPRING ONION, WHITE WINE, DIJON  
GREEN GARLIC BREAD

18.

### ROASTED BONE MARROW

PICKLED VEGETABLES, SAUCE VERTE  
TOASTED BAGUETTE

16.

### SALT COD BRANDADE\*

GREEN GARLIC MAYONNAISE

9.

## PLATS PRINCIPAUX

### MARKET FISH

M.P.

### VEAL RIB CHOP\*

SAUTÉED MAITAKE, ASPARAGUS, POTATOES  
ENGLISH PEA PURÉE, SAUCE CHASSEUR

38.

### MUSSELS MARINIÈRE

VERMOUTH, CARAMELIZED FENNEL, DIJON  
BUTTER, LEMON, CAPER, FINES HERBS

25.

### LYONNAISE ONION TARTE\*

POACHED EGG, MELTED ONION & LEEK  
CHEVRE, SAUTÉED KALE

26.

### DUCK À L'RHUBARBE

SAUSAGE STUFFED DUCK NECK  
PISTACHIO, TURNIPS, BABY CARROTS  
PURPLE SPROUTING BROCCOLI

27.

### FOIE GRAS STUFFED QUAIL

MERGUEZ SAUSAGE, BUTTERED LENTILS  
MUSHROOM DUXELLES, NETTLES  
SPRING ONION, RED WINE JUS

32.

### STEAK FRITES\*

SHALLOT & RED WINE DEMI GLACE  
POMMES FRITES, BÉARNAISE

#### PETIT BISTRO FILET 8 oz.

29.

#### DRY-AGED WAGYU COULOTTE 12 oz.

49.

#### DRY-AGED BONE-IN RIBEYE 44 oz.

(for two ... or one with ambition)

110.

- ADD TO ANY STEAK -

Seared Foie Gras 27.

Dungeness Crab Béarnaise 20.

## FROMAGE

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

Fromager D'Affinois (fr, cow) FAT, FATTY, FAT

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

Fourme D'Ambert (fr, cow) A FRESH· CREAMY· PLEASANT BLEU

Camembert Fermier (fr, cow) PASTORAL· BUTTERY BALS· MELT WITH ME

Beaufort D'ete† (fr, cow) FIRM, MOUTH-COATING, FRUITY

Le Cousin† (ch, cow) FRUITY, RICH, SWEET SALT TANG

Crescendo Stracchino di Crescenza (us, cow) FRESH, SOFT, UNRIPENED, CITRUS

Bouche de Lucay (fr, goat) BRIGHT, BUTTERY, SOFT, LEMON MERINGUE

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

Le Crottin d'Antan (fr, goat) YOUNG, FULL FLAVOR, SAUV BLANC'S BEST FRIEND

Tomme de Vendée† (fr, goat) SEMI-SOFT, PRONOUNCED SALINITY, DELICATE TEXTURE

† made from unpasteurized milk

## 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.

### CRUDITÉS\*

MARKET VEGETABLES, GREEN GODDESS

8.

## SOUPE ET SALADES

### CRÈME DE COURGE

#### BUTTERNUT EN CROUTE

BUTTERNUT SQUASH SOUP  
BAKED IN PUFF PASTRY

12.

### SUGAR SNAP PEA SALAD

BEECH MUSHROOMS  
FRESH SHEEP CHEESE, ARUGULA  
BREAKFAST RADISH, PUFFED RICE

12.

### BUTTER LETTUCE

FINES HERBS, AVOCADO  
RADISH, CROUTON, DIJON VINAIGRETTE

10.

### CHILLED ASPARAGUS SALAD\*

SMOKED HALIBUT GRIBICHE  
GRILLED PICKLED ONION  
CRISPY SOFT EGG

12.

### COLLARD GREEN RAAB\*

ANCHOVY VINAIGRETTE, BREADCRUMBS  
CURED EGG YOLK

12.

\* These items are or 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.