

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.

DUNGENESS CRAB REMOULADE*

CELERY ROOT, GREEN APPLE
CALABRIAN CHILE AIOLI, ROE
16.

SCALLOP TARTARE*

DILL PICKLE, CAPER, CELERY
GREEN ONION, HORSERADISH
POTATO CHIPS
16.

HORS D'OEUVRE

STEAK TARTARE*

HAND CUT STEAK
CAESAR DRESSING, PARSLEY
ANCHOVY, DRIED OLIVE
PARMESAN, CHICORY
16.

SEARED FOIE GRAS*

ROASTED STONE FRUIT
BUTTERMILK BISCUIT, TOBACCO
BARREL-AGED MAPLE SYRUP
29.

BRAISED ESCARGOTS

MANILA CLAMS, CELERY
SPRING ONION, WHITE WINE, DIJON
GREEN GARLIC BREAD
18.

ROASTED BONE MARROW

PICKLED VEGETABLES
SAUCE VERTE
TOASTED BAGUETTE
16.

FISHERMAN'S STEW*

PINK SCALLOPS, MUSSELS, OYSTERS
SALMON ROE, WHITE WINE FUMET
COGNAC, FRESH HERBS
22.

PAN-FRIED FROG LEGS

SAUCE GRENOBLOISE, FRISÉE
WILD RAMPS
16.

PLATS PRINCIPAUX

MARKET FISH

M.P.

VEAL RIB CHOP*

SAUTÉED PORCINI, ASPARAGUS, POTATOES
ENGLISH PEA PURÉE, SAUCE CHASSEUR
42.

MUSSELS MARINIÈRE

VERMOUTH, CARAMELIZED FENNEL
DIJON, BUTTER, LEMON
CAPER, FINES HERBS
27.

SPRING ASPARAGUS CRÊPE

MORELS, GRUYÈRE, ENGLISH PEAS
FIDDLEHEADS, ARUGULA, MADEIRA CREAM
SHERRY GASTRIQUE
29.

DUCK À LA RHUBARBE

CONFIT DUCK LEG, BABY CARROTS
GREEN GARLIC, TURNIPS
POACHED RHUBARB
29.

LEG OF LAMB*

MERGUEZ SAUSAGE, PANISSE, FAVA BEANS
ARTICHOKES, CALÇOT, BLACK OLIVES
GREEN ALMOND SAUCE VERTE
38.

STEAK FRITES*

SHALLOT & RED WINE DEMI GLACE
POMMES FRITES, BÉARNAISE

PETIT BISTRO FILET 8 oz.

29.

DRY-AGED WAGYU BAVETTE 12 oz.

39.

DRY-AGED BONE-IN RIBEYE 44 oz.

110.

- ADD TO ANY STEAK -

Seared Foie Gras 27.

Dungeness Crab Béarnaise 20.

Roasted Bone Marrow 16.

FROMAGE

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

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

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

Lola Montez† (de, cow) PRETTY RICH PASTE, SUMMER MOUNTAIN TOP FLOWERS

Mad River Blue† (usa - vt, cow) VON TRAPP FARMSTEAD, SALT BUT LIGHT, CLEAN AND BRIGHT

Ameribella† (usa - in, cow) SEMI-SOFT, MAMBO ITALIANO, BREAD DOUGH PROOFING

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

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

Puit D'Astier (fr, sheep) VELVETY, HEARTY, BARNYARD, STRAW, LEMON

Tomme Haut Barry† (fr, sheep) SEMI-FIRM, WILDFLOWERS, CANDIED HAZELNUTS

† 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.

JAMBON AMERICAIN*

AGED 16 MONTHS, ACCOUTREMENTS
10.

SOUPE ET SALADES

POTATO LEEK SOUP

FRIED NEW POTATOES, BUTTERMILK
BLACK PEPPER, LOVAGE
12.

BAY SHRIMP SALAD*

CORALINE CHICORY, CELTUCE
RYE CROUTONS, CAPER RANCH, SOFT EGG
12.

SUGAR SNAP PEA SALAD

FRESH SHEEP CHEESE, ARUGULA
STRAWBERRIES, PEA SHOOTS
BREAKFAST RADISH, PUFFED RICE
12.

BUTTER LETTUCE

FINES HERBES, AVOCADO
RADISH, CROUTON
DIJON VINAIGRETTE
10.

* 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.