

FRUITS DE MER

OYSTERS*

PICKLED SHALLOT MIGNONETTE
6 for 19. / 12 for 33.

CHILLED SPOT PRAWNS*

VADOUVAN CURRY AIOLI
3 for 9. / 6 for 18.

BROOK TROUT CAVIAR*

MAPLE CRÈME FRAICHE
ACCOUTREMENTS
30.

LOBSTER REMOULADE*

KOHLRABI, GREEN APPLE
CALABRIAN CHILE AIOLI, ROE
18.

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
12.

JAMBON AMERICAIN*

AGED 16 MONTHS
ACCOUTREMENTS
12.

BARROOM

LE HAMBURGER NOUVEAU*

THICK BACON, CHEDDAR, ICEBERG
ST. JACK SAUCE, DIJON, BRIOCHE
14.

Add Seared Foie Gras 27.

FRIED CHICKEN SANDWICH

SAUCE GRENOBLOISE
ICEBURG LETTUCE, HOUSE PICKLES
11.

MERGUEZ SANDWICH*

CARAMELIZED ONION, DIJON, AIOLI
POMMES FRITES, ARUGULA
12.

DUCK CONFIT POUTINE

DUCK GRAVY, POMMES FRITES
CHEESE CURDS, PEAS
15.

MUSSELS MARINIÈRE

VERMOUTH, CARAMELIZED FENNEL
DIJON, BUTTER, LEMON
CAPERS, FINES HERBS
29.

SUMMER RAPINI CRÊPE

MAITAKE MUSHROOMS, GRUYÈRE
ENGLISH PEAS, ARUGULA, MADEIRA CREAM
SHERRY GASTRIQUE
29.

STEAK FRITES*

SHALLOT & RED WINE DEMI GLACE
POMMES FRITES, BÉARNAISE

ONGLET 8 oz.

29.

DRY-AGED WAGYU BAVETTE 12 oz.

45.

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

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

Brie Mon Père (fr, cow) WHEN IT COMES TO BRIE, FATHER KNOWS BEST

Langres (fr, cow) SUMMERTIME SPECIAL, CHAMPAGNE, BRIOCHE

L'Étivaz† (ch, cow) FIRM AND FRUITY, NUTTY, LIGHT SALTY CREAM

Gruyere Alpine Guedieres† (ch, cow) UMAMI, NOTES OF PORCINI AND COFFEE

Everton† (us, cow) ALPINE STYLE, SHARP WITH GRASS NOTES

Tomme de Grand-Mère Adrienne (fr, goat) BUTTERMILK· LEMON· ASH COAT

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

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

La Marotte† (fr, sheep) SMOOTH, DELICATE, PINEAPPLE

† made from unpasteurized milk

HORS D'OEUVRE

STEAK TARTARE*

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

VEAL SWEETBREADS*

SHELL PEAS, RADISH, FAVA BEANS
FRESH GARLIC CREAM, SAFFRON AIOLI
18.

SEARED FOIE GRAS*

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

BRAISED ESCARGOTS

CHERRY TOMATO CONFIT, MAITAKE
SUMMER SQUASH, PRESERVED LEMON
BACON-SHERRY CREAM, AGRETTI
18.

ROASTED BONE MARROW

PICKLED VEGETABLES
SAUCE VERTE, TOASTED BAGUETTE
16.

SOUPE ET SALADES

CREAM OF PORCINI

FRESH CORN, FENNEL, TARRAGON
16.

LOBSTER BISQUE*

SEARED SCALLOPS, SPOT PRAWNS
BRAISED CELERY, TOMATO
22.

HEIRLOOM RADISH SALAD

MUSTARD GREENS, CELTUCE, BOTTARGA
NANTES CARROTS, ALMONDS
SAUVIGNON BLANC VINAIGRETTE
12.

SUGAR SNAP PEA SALAD

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

BUTTER LETTUCE

FINES HERBES, AVOCADO
RADISH, CROUTON
DIJON VINAIGRETTE
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.