

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.

PLATS PRINCIPAUX

MARKET FISH

M.P.

ROASTED HALF CHICKEN

CHICKPEA SOCCA, FAVA BEANS, ARTICHOKES-

BLACK OLIVES, PISTACHIO AILLADE

38.

OIL-POACHED HALIBUT

SWEET CORN, CHANTERELLES, TARRAGON

ROSE GOLD POTATO, SEA URCHIN BUTTER

38.

ROASTED PORK LOIN CHOP

HOMINY, TOMATO, MANILA CLAMS

ROASTED BROCCOLI & SPRING ONION

SWEET PEPPERS, GARLIC SCAPES

32.

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.

DUCK À LA CERISE

CONFIT DUCK LEG, BABY CARROTS, SPIGARIELLO

HAKUREI TURNIPS, PORCINI MUSHROOMS

GREEN GARLIC, CHERRIES

32.

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 Alpage 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.