

## FRUITS DE MER

### OYSTERS\*

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

### CHILLED POACHED PRAWNS\*

VADOUVAN AIOLI  
3 for 9. / 6 for 18.

### FLUKE CRUDO\*

PICKLED CHANTERELLES, SEA BEANS  
OREGANO, CALABRIAN CHILE  
14.

### BROOK TROUT CAVIAR\*

ACCOUTREMENTS  
30.

### DUNGENESS CRAB REMOULADE\*

KOHLRABI, GREEN APPLE  
CALABRIAN CHILE AIOLI  
18.

## HORS D'OEUVRE

### STEAK TARTARE\*

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

### ROASTED BONE MARROW

CHARRED SQUID, CELERY, NECTARINE  
POTATO CHIPS, HORSERADISH  
18.

### SEARED FOIE GRAS\*

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

### BOUDIN NOIR

BLOOD SAUSAGE, GROUND CHERRIES  
PICKLED SUMMER VEGETABLES  
WHOLE GRAIN MUSTARD  
BLACKBERRIES, FRESH HERB SALAD  
15.

### BRAISED ESCARGOTS

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

## PLATS PRINCIPAUX

### MARKET FISH

M.P.

### OIL-POACHED HALIBUT

SWEET CORN, CHANTERELLES  
TARRAGON, ROSE GOLD POTATO  
SEA URCHIN BUTTER  
38.

### KUROBUTA PORK RIBEYE

HOMINY, TOMATO, MANILA CLAMS  
ROASTED BRASSICAS & SPRING ONION  
PADRON PEPPERS  
35.

### MUSSELS ESPAGNOLE

TOMATILLO, POBLANO, CILANTRO  
CHORIZO VERDE  
31.

### RATATOUILLE TARTE

EGGPLANT, CHERRY TOMATO  
BLACK OLIVE, SUMMER SQUASH  
CORN PUREE, PINE NUTS  
TEMPURA SQUASH BLOSSOM, CHEVRE  
31.

### SEARED DUCK BREAST\*

SPROUTED BARLEY, BABY CARROTS  
HARICOT VERT, HAKUREI TURNIPS  
GROUND CHERRIES  
38.

### STEAK FRITES\*

SHALLOT & RED WINE DEMI GLACE  
POMMES FRITES, BÉARNAISE

ONGLET 8 oz.

31.

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.

## FROMAGE

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

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

Brie Fermier De Jouvence (fr, cow) FRESH MILK, TRUFFLES, OOZY, IRON & OYSTERS

Chiriboga Blue (de, cow) CREAM, GRASS, BALANCED BLUE PIQUANCY

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

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

Chabichou Du Poitou (fr, goat) LEMON ZEST, GRASSY MINERALITY, FUDGEY TEXTURE

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

Pecorino Maschio† (it, sheep) DOLCE, HINTS OF HONEY, DRIED FRUITS, SLIGHT SPICE

Abbaye de Belloc† (fr, sheep) SUPPLE, SWEET, BROWN BUTTER, ALMOND, CARAMEL

Tomme L'estaing† (fr, sheep) SPRINGY, TANGY, BUTTER & LANOLIN

† 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  
12.

### JAMBON AMERICAIN\*

AGED 16 MONTHS  
12.

## SALADES

### CRÈME DE TOMATE

CREAM OF TOMATO SOUP  
GRUYERE CROUTON  
12.

### CUCUMBER SALADE

CELTUCE, KOHLRABI, SEAWEED  
MARINATED BUTTER CLAMS  
DILL, BOTTARGA, PURSLANE  
12.

### BUTTER LETTUCE

FINES HERBES, AVOCADO, RADISH  
CROUTON, DIJON VINAIGRETTE  
12.

### HEIRLOOM TOMATO SALADE

BACON, RED ONION  
ANISE HYSSOP, BLEU D'AUVERGNE  
SHERRY VINAIGRETTE  
BACON FAT CROUTONS  
14.

\* 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.