

## FRUITS DE MER

### OYSTERS\*

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

### CHILLED POACHED PRAWNS\*

VADOUVAN AIOLI  
3 for 9. / 6 for 18.

### BROOK TROUT CAVIAR\*

ACCOUTREMENTS  
30.

### SALMON TARTARE\*

CAPER, CORNICHON, RED ONION  
CUCUMBER, CELERY, AIOLI  
CITRUS ZEST, DILL  
12.

### DUNGENESS CRAB REMOULADE\*

KOHLRABI, CABBAGE  
CALABRIAN CHILE AIOLI  
18.

## HORS D'OEUVRE

### GAZPACHO

HEIRLOOM TOMATO, CUCUMBER  
RED ONION, BASIL, CHILI, CROUTON  
12.

### CRISPY OXTAIL TERRINE

HEIRLOOM TOMATO, ESCAROLE  
ANCHOVY BUTTERMILK VINAGARETTE  
14.

### STEAK TARTARE\*

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

### ROASTED BONE MARROW

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

### SEARED FOIE GRAS\*

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

## BARROOM

### LE HAMBURGER NOUVEAU\*

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

*Add Seared Foie Gras 27.*

### FRIED ANCHOVY BLT\*

HEIRLOOM TOMATO, THICK CUT BACON  
GEM LETTUCE, TARTAR SAUCE, BRIOCHE  
14.

### MUSSELS ESPAGNOLE

TOMATILLO, POBLANO, CILANTRO  
LYONNAISE SAUSAGE  
31.

### CURRIED DUCK CONFIT POUTINE

POMMES FRITES, OYSTER MUSHROOM  
CHEESE CURDS, CRÈME FRAÎCHE  
15.

### LYONNAISE SAUSAGE

ROASTED POTATO, CARAMELIZED ONION  
VENUS GRAPES. PINE NUTS, CHICORY  
MUSTARD VINAIGRETTE  
29.

### RATATOUILLE TARTE TATIN

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

### STEAK FRITES\*

SHALLOT & RED WINE DEMI GLACE  
POMMES FRITES, BÉARNAISE

*DRY-AGED BAVETTE 8 oz.*

31.

*WAGYU PETIT FILET 10 oz.*

48.

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

110.

- ADD TO ANY STEAK -

*Seared Foie Gras 27.*

*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*

*Cantal Jeune (fr, cow) ANCIENT CHEDDAR MUSE, TANGY, FRESH*

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

*Rodolph Munier Comté, 6-9mo† (fr, cow) FRUITY, FLORAL, MEATY, ROBUST*

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

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

*Tomme Chabrin (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 d'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.

## SALADES

### 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

WHIPPED SHEEP'S CHEESE  
GARLIC BREADCRUMBS  
STONEFRUIT, SAUCE VERTE  
14.

\* These items may 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.