

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 VINAGRETTE
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.

PLATS PRINCIPAUX

PASTURED OREGON LAMB*

NANTES CARROT, FENNEL, TURNIP
GROUND CHERRIES, NARDELLO PEPPERS
FREEKAH, HARICOT VERT
32.

PAN-ROASTED COD

SWEET CORN, FINGERLING POTATOES
CHANTRELLE & LOBSTER MUSHROOMS
UNI BUTTER, SAUCE LAITUE
35.

MUSSELS ESPAGNOLE

TOMATILLO, POBLANO, CILANTRO
LYONNAISE SAUSAGE
31.

KUROBUTA PORK T-BONE*

CORN SUCCOTASH, SUMMER SQUASH
ROASTED ONION, PADRON PEPPERS
CUCUMBER-MINT YOGURT
35.

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.