

## FRUITS DE MER

### OYSTERS\*

PICKLED SHALLOT MIGNONETTE  
SIX for 19. / TWELVE for 33.

### CHILLED POACHED PRAWNS\*

VADOUVAN AIOLI  
THREE for 9. / SIX for 18

### SABLEFISH

#### REMOULADE\*

KOHLRABI, CABBAGE  
CALABRIAN CHILE AIOLI  
14.

### ALBACORE TUNA + SALMON

#### TARTARE\*

CAPERS, CORNICHON  
CUCUMBER, CELERY  
AIOLI, CITRUS ZEST, DILL  
16.

## HORS D'OEUVRE

### ROASTED BONE MARROW

TRI-TIP PASTRAMI, DIJON  
GRUYERE, HORSERADISH  
18.

### STEAK TARTARE\*

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

### SEARED FOIE GRAS\*

HONEY FIGS  
BARREL-AGED MAPLE SYRUP  
BRIOCHE, TOBACCO  
29.

### PAN-FRIED SWEETBREADS

BABY CARROT, POMMES PURÉE  
ROSEMARY ROASTED HUCKLEBERRIES  
MADEIRA JUS  
18.

### OXTAIL CROQUETTES

CHICORY CAESAR, DILL PICKLE  
PARMESAN, SOFT HERBS  
14.

## PLATS PRINCIPAUX

### MARKET FISH\*

M.P.

### RATATOUILLE TARTE TATIN

BLACK OLIVE, CORN PURÉE  
ARUGULA, PINE NUTS, CHEVRE  
31.

### PASTURED OREGON LAMB

NANTES CARROT, FENNEL, TURNIP  
NARDELLO PEPPERS, FREEKAH  
DRIED APRICOT  
32.

### QUAIL EN SARCOPHAGE\*

FOIE GRAS, SHIITAKES & CHANTERELLES  
ARUGULA, DELICATA PURÉE  
SALSIFY, PUFF PASTRY  
PORCINI GLACÉ  
34.

### MUSSELS MARINIÈRE

CARAMELIZED FENNEL, SHALLOT  
CAPERS, WHITE WINE, FINES HERBS  
DIJON, BUTTER  
29.

### KUROBUTA PORK T-BONE\*

FRESH CORN POLENTA  
SPIGARELLO, BLISTERED SHISHITO PEPPERS  
SAUCE CHARCUTIÈRE  
35.

### 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.

## 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 CRISSÉS

CRISPY PORK RIND, ESPELETTE PEPPER  
WARM MAPLE SYRUP  
8.

### POMMES FRITES\*

AIOLI  
7.

### CRUDITÉS\*

MARKET VEGETABLES, GREEN GODDESS  
12.

## SOUPE & SALADES

### CRÈME DE TOMATE

#### EN CROUTE

CREAM OF TOMATO SOUP BAKED  
IN PUFF PASTRY  
12.

### BUTTER LETTUCE

FINES HERBES, AVOCADO  
RADISH, CROUTON  
DIJON VINAIGRETTE  
12.

### GAMAY CURED SALMON\*

SMOKED TROUT ROE, POTATOS  
GOLDEN BEETS, DILL  
BUTTERMILK, HORSERADISH  
14.

### HEIRLOOM TOMATO

WHIPPED FROMAGE BLANC  
GARLIC BREADCRUMBS, MELON  
CUCUMBER, SAUCE VERTE  
14.

## FROMAGE

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

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

Bleu D'Auvergne (*fr, cow*) VELVET NUTTY, ASSERTIVE

Mimolette Extra Vieille† (*fr, cow*) BACON, BUTTERSCOTCH, ORANGE HUED

Jerseyhoeve Platenaar (*nl, cow*) IF BUTTER WERE A CHEESE

Quadrello di Bufala (*it, buffalo*) RESERVED, CREAMY, TALEGGIO'S COUSIN

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

Puigpedros (*esp, cow*) NUTTY, EARTHY, LIGHT FUNK

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

Wrangleback† (*se, cow*) GRASSY, TART, OLDIE BUT A GOODIE

Tomme Chabrin (*fr, goat*) EARTHY, MUSHROOM, NATURAL ELEGANCE

Tomme d'Estaing† (*fr, sheep*) SPRINGY, TANGY, BUTTER & LANOLIN

Roncal† (*esp, sheep*) FIRM, HERBACEOUS, SWEET YET SPICY

† made from unpasteurized milk

\* 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.