

## FRUITS DE MER

### OYSTERS\*

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

### CHILLED POACHED PRAWNS\*

VADOUVAN AIOLI  
THREE for 9. / SIX for 18.

### DUNGENESS CRAB GRATIN

GRUYÈRE & COGNAC MORNAY  
MELTED LEEKS, SHIITAKE  
TOASTED BAGUETTE  
19.

## HORS D'OEUVRE

### CRÈME DE TOMATE EN CROUTE

CREAM OF TOMATO SOUP  
BAKED IN PUFF PASTRY  
12.

### STEAK TARTARE\*

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

### SEARED FOIE GRAS\*

GRANNY SMITH, CHERRY  
BRIOCHE, PISTACHIO  
SHERRY GASTRIQUE  
29.

### PIED DE COCHON

SWEETBREADS, POMMES PURÉE  
BABY CARROT, SHIITAKE  
MADEIRA JUS  
18.

### ROASTED BONE MARROW

BOQUERONES, RADISH  
PERSILLADE, SUMAC  
TOASTED BAGUETTE  
18.

## PLATS PRINCIPAUX

### COD EN CASSEROLE

WILD MUSHROOMS, POTATO  
CARROT, BRAISED LEEK, FENNEL  
WILD MUSHROOM BROTH  
38.

### MUSSELS PROVENÇAL\*

SAFFRON, TOMATO SHELLFISH BROTH  
CARAMELIZED FENNEL, SHALLOT, GARLIC  
ROUILLE TOAST  
29.

### DUCK A L'ORANGE

FOIE GRAS LENTILS, BRAISED ENDIVE  
BLACK PEPPER CRÈME FRAÎCHE, CITRUS  
36.

### WINTER VEGETABLE POT AU FEU

CAULIFLOWER, SWEET POTATO, GOLDEN BEET  
KOBOSQUASH, HEDGEHOG MUSHROOMS  
BARLEY, PUFFED RICE, SAUCE VERTE  
31.

### OXTAIL BOURGUIGNON

POMMES PURÉE, CARROT, CELERY  
TURNIP, BURGUNDY DEMI-GLACE  
BUTTON MUSHROOM  
38.

### LAMB SHANK CONFIT

CHICKPEA RAGÔUT, SUMAC LABNEH  
SMOKED OLIVE & APRICOT VINAIGRETTE  
36.

### STEAK FRITES\*

SHALLOT & RED WINE DEMI GLACE  
POMMES FRITES, BÉARNAISE

FLAT IRON 8 oz.

31.

WAGYU PETIT FILET 10 oz.

48.

BONE-IN RIBEYE 44 oz.

(please allow 1 hour)

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 PRUNE  
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.

## SALADES

### BUTTER LETTUCE

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

### LYONNAISE\*

FRISÉE, BACON FAT CROUTON  
WARM BACON VINAIGRETTE  
POACHED EGG  
13.

### WINTER

ROASTED BEET, PEA GREENS, PECAN  
MANDARIN ORANGE, GRAPEFRUIT  
BLUE CHEESE, SAUCE VERTE  
13.

### ENDIVE & PEAR

BELGIAN ENDIVE, CASTRO CASTILLO†  
ASIAN PEAR, MARCONA ALMONDS  
SMOKED SCALLOP VINAIGRETTE  
16.

## FROMAGE

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

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

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

Brebis D'Estive (fr, cow/sheep) HOPS, YEAST, STRAIGHT-UP BARNYARD

Bleu des Basques (fr, sheep) TANGY, SPICY, FRESH

Castro Castillo† (es, cow/sheep/goat) CRUMBLY, SALTY, SPICY, NUTS

Raclette† (ch, cow) SEMI-FIRM, MEATY, MELTS LIKE A DREAM

Jerseyhoeve Schorren (nl, cow) SALTY, CREAMY, A SWEET FANTASY

Campo (us, cow) CAMPFIRE, WASHED RIND, YOUNG & MALLEABLE

Ameribella† (us, cow) SEMI-SOFT, MAMBO ITALIANO, BREAD DOUGH PROOFING

Toma Della Rocca (it, cow, goat, sheep) LEMON, HERBACEOUS, KISS FROM A ROSE

† 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.