

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
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*

AIRLIE RED APPLE, PISTACHIO, CHERRY
SHERRY GASTRIQUE, BRIOCHE
29.

PIED DE COCHON

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

SALT COD BRANDADE*

POTATO, FRIED CAPER
SAUCE GRIBICHE
HERB SALAD
13.

ROASTED BONE MARROW

BOQUERONES, FRIED CHICKPEAS
PERSILLADE, SUMAC
18.

PLATS PRINCIPAUX

BLACK COD EN CASSEROLE

SEARED SCALLOPS, CHANTERELLE
SHIITAKE, POTATO CARROT, LEEK, FENNEL
WILD MUSHROOM BROTH
38.

MUSSELS MARINIÈRE

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

BOUDIN BLANC

PORK SAUSAGE, MAPLE GLAZED BELLY
SPLIT PEA PURÉE, OREGON BLACK TRUFFLE
BLACK PEPPER CRÈME FRAÎCHE
40.

WINTER VEGETABLE POT AU FEU

CAULIFLOWER, SWEET POTATO, GOLDEN BEET
KOBOSHA SQUASH, CHANTERELLE
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

DRY-AGED BAVETTE 8 oz.

31.

WAGYU PETIT FILET 10 oz.

48.

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 PRUNE
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.

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
BLOOD ORANGE, GRAPEFRUIT
BLUE CHEESE, SAUCE VERTE
13.

ENDIVE & PEAR

BELGIAN ENDIVE, ASIAN PEAR
TRUFFLE VINAIGRETTE, SMOKED CHEESE
MARCONA ALMONDS
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

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

Cantal Jeune (fr, cow) ANCIENT CHEDDARMUSE, TANGY, FRESH

Brillat Savarin† (fr, cow) BUTTERFAT, CHAMPAGNE, THAT CHEESE IS A REAL CROWD PLEASER

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

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

Montes de Alcala (esp, goat) OLIVE OIL RUBBED, BUTTERY BUT FIRM

Fumaison† (fr, sheep) SMOKEY, SHEEPY, MUSTY MUSHROOM

† 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.