

FRUITS DE MER

OYSTERS*

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

CHILLED POACHED PRAWNS*

VADOUVAN AIOLI
THREE for 9. / SIX for 18.

SMOKED SCALLOP TARTARE*

BROWN BUTTER AIOLI, CUCUMBER
RADISH, MUSTARDS, TROUT ROE
18.

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.

ROASTED BONE MARROW

BOQUERONES, RADISH
PERSILLADE, SUMAC
TOASTED BAGUETTE
18.

PRAWN VOL AU VENT

SWEETBREADS, FIDDLEHEAD
GREEN GARLIC, PUFF PASTRY
SAUCE OURSINADE
19.

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.

SHEEP CHEESE GNOCCHI

BRAISED ARTICHOKE, FIDDLEHEAD
SUNCHOKE, HEN OF THE WOODS
CHILI, NETTLE
30.

LAMB SHANK CONFIT

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

STEAK FRITES*

SHALLOT & RED WINE DEMI GLACE
POMMES FRITES, BÉARNAISE

BAVETTE 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.

SPRING GREEN*

PICKLED FIDDLEHEAD
SNAP PEA, PRESERVED LEMON
ARTICHOKE DUKKA
CRÈME FRAÎCHE
14.

FROMAGE

8. EA. / 3 FOR 18. / 5 FOR 24.

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

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

Mimolette Vieille (*fr, cow*) HAPPY, BUTTERSCOTCH HUED, BACON

Gruyère 1665† (*fr, cow*) ASSERTIVE, FIRM, CLASSIC, AN OLDIE BUT A GOODIE

Etxegarai† (*esp, sheep*) WOOD-SMOKED, HARD, MARY HAD A LITTLE CHEESE

Secret De Compostelle (*esp, sheep*) SWEET, NUTTY, SMOOTH AS BABY CHEEKS

Delice Poitou† (*fr, goat*) CITRUSY, YOUNG, MOUTH-COATING, HONEY

Blue Jay (*us, cow*) QUINTUPLE CREME, JUNIPER BERRIES, HEROIC

Bierstadt (*us, cow*) HERBACEOUS, CLEAN, A SOFT PARADE

Raclette† (*ch, cow*) SEMI-FIRM, MEATY, BARNYARD ESSENCE

† 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.