

## 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\*

LEMONGRASS 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\*

CHARRED GREEN STRAWBERRIES  
ROSÉ PICKLED RHUBARB  
SUNFLOWER BUTTER, BRIOCHE  
29.

### ROASTED BONE MARROW\*

SNAP PEA, JAMBON  
SAUCE VERTE, PINE NUT  
TOASTED BAGUETTE  
18.

### SWEETBREADS EN BROCHETTE

FAVA BEAN RAGOÛT, PINK SHRIMP  
ESPELETTE HONEY, PEA PISTOU  
HORSERADISH  
19.

## PLATS PRINCIPAUX

### HALIBUT AU VERJUS

MANILA CLAM, SHAVED SUMMER SQUASH  
LEMON BALM, THAI BASIL  
39.

### MUSSELS PROVENÇAL\*

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

### SHEEP CHEESE GNOCCHI

BRAISED ARTICHOKE, FIDDLEHEAD  
SUNCHOKE, OYSTER MUSHROOM  
SUMMER SQUASH, CHILI, NETTLE  
30.

### LAMB T-BONE\*

MINT YOGURT, CHARRED SHISHITO  
GREEN GARLIC, ONION SCAPE  
SESAME, HARISSA VINAIGRETTE  
37.

### DUCK A L'ORANGE\*

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

### STEAK FRITES\*

SHALLOT & RED WINE DEMI GLACE  
POMMES FRITES, BÉARNAISE

BAVETTE 8 oz.

31.

PETITE FILET 10 oz.

48.

BONE-IN RIBEYE 46 oz.

100.

(please allow 45 minutes)

- 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.

### ROASTED ASPARAGUS\*

FRESH SHEEPS CHEESE, WILD RAMP  
BREAD CRUMB, CAVIAR  
SMOKED EGG YOLK  
15.

### SPRING GREEN\*

SUMMER SQUASH, 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) BUTTERFAT, CHAMPAGNE, THAT CHEESE IS A REAL CROWD PLEASER

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

Cirone† (ch, cow) CAVED AGED, PINEAPPLE AROMA, RARE, SOLID IN ALL THE RIGHT WAYS

Bleu de Laqueuille (fr, cow) CREAMY, SUMMER CORN, A GATEWAY BLUE

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

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

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

Tomme de Chevre Grand-Mere Adrienne (fr, goat) BUTTERMILK, LEMON, ASH COAT, TANGY

Pantaleo (it, goat) JOYFUL, FLORAL, THE ONLY GOAT OF IT'S KIND

† 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.