

## 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, SHAVED PORCINI  
ESPELETTE HONEY, PEA PISTOU  
HORSERADISH  
19.

## PLATS PRINCIPAUX

### HALIBUT AU VERJUS

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

### SHEEP CHEESE GNOCCHI

BRAISED ARTICHOKE, SUMMER SQUASH  
MAITAKE MUSHROOM, CHILI  
ARTICHOKE PISTOU  
30.

### MUSSELS PROVENÇAL\*

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

### LAMB T-BONE\*

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

### DUCK AUX CERISES\*

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

### STEAK FRITES\*

SHALLOT & RED WINE DEMI GLACE  
POMMES FRITES, BÉARNAISE

BAVETTE 8 oz.

31.

TERES MAJOR 10 oz.

48.

BONE-IN RIBEYE 46 oz.

100.

(please allow 45 minutes)

- add seared foie gras 27.-

- add 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.

## GREENS

### BUTTER LETTUCE

FINES HERBES, AVOCADO, RADISH  
CROUTON, DIJON VINAIGRETTE  
13.

### SUMMER SALAD

SUMMER SQUASH, CUCUMBER  
RAINIER CHERRY, SNAP PEA  
ARTICHOKE DUKKA  
14.

### BRAISED SPIGARELLO

BROWN BUTTER BAGNA CAUDA  
SWEET CORN, MORELS,  
GREEN PEPPERCORN BREAD CRUMBS  
15.

## 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

Bleu De Laqueuille (fr, cow) SPICED & TANGY BUT STILL A SMOOTH OPERATOR

Blue Jay (us, cow) QUINTUPLE CREAM, JUNIPER BERRY INFUSED, THE ILLEST

Quicke's Mature Cheddar 15mo. (uk, cow) RADISH, BROTHY, LEMONY ZING CREAMINESS

Pecorino Fiore Sardo† (it, sheep) HAY-SMOKED, FIRM AND FLAKY, DRIED FRUIT

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

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

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

† 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.