

Raw Bar

Huîtres / Oysters 	6	\$24
<i>Served with Mignonette, Lemon Sweet Petites (PEI), Beausoleil (Canada), French Kiss (Canada)</i>	12	\$48
	ea	\$4
Grand Seafood Tower 		\$115
<i>Mignonette, Lemon, Saffron Aioli</i>		
<i>Six of Each Oyster (18), One Dozen Shrimp</i>		
Crevettes Pochées / Poached Rose Shrimp	6	\$24
<i>By the Piece, Saffron Aioli, Meyer Lemon</i>	12	\$48
	ea	\$4

Hors d’oeuvres - Collations

Croissants aux Escargots <i>Chartreuse Butter, Seaweed, Dill</i>	\$14
Beignets de Pomme de Terre / Potato Beignets <i>Espelette Aioli</i>	\$12
Pan-Seared Foie Gras  <i>Crostini with Compote of Lingonberry & Shallots</i>	\$22
Rillettes de Saumon <i>Poached Salmon Aperitif, Grilled Toasts, Dijon, Cornichons</i>	\$22
Olives Marinées <i>Espelette, Roasted Garlic, Citrus</i>	\$6

Entrées

Côte de Veau à la Normande  <i>18 oz Veal Chop</i> <i>Wild Mushrooms, Heavy Cream, Mustard à la Ancienne</i> <i>Gratin Dauphinois</i>	\$90
Agneau Roti  <i>Roasted Picanha Lamb</i> <i>Barigoule with Artichoke, Garlic, Carrots and Lamb Jus</i>	\$56
Cassoulet de Canard <i>Duck Confit, Cannelini Beans, Lardons, Pork Belly</i> <i>Toulouse Sausage, Duck Jus & Duck Fat Bread Crumbs</i>	\$45
Sole Grenobloise <i>Cauliflower Purée, Romanesco, Capers, Croutons</i> <i>Supreme of Lemons</i>	\$68
Truite de Montagne <i>Trout in the Pan, Leeks, Guanciale, Black Garlic</i>	\$45
Lard de Poitrine de Porc <i>Pork Belly, Red Apple Confit, Boudin Noir, Cider Pork Jus</i>	\$38
Pâtes Faîches à la Truffe <i>House Tagliolini, Parmesan Cream, Shaved Truffles</i>	\$38
Vol au Vent au Lapin - French Pot Pie <i>Roasted Rabbit, Girolles, Tarragon, Compte Mornay, Puff Pastry</i>	\$47
Poulet Grand-Mère <i>Roulade of Chicken Leg & Thigh, Jus</i> <i>Onion Cipollini, Carrots, Lardons, Wild Mushrooms</i>	\$41
“Coquette” Duck Fat Fried Chicken <i>Herbes de Provence, French Potato Salad, Aioli</i>	\$34

Charcuterie & Fromage

CHARCUTERIE	LES FROMAGES	Options	
Jambon de Bayonne	Comté	2	\$18
Truffle Salami	Goat Camembert	4	\$35
Rosette de Lyon	Fourme d'Ambert	8	\$69
	Brillat-Savarin		
	Chevre Brulée		

Les Tartines

Salad Niçoise Tartine  <i>Tuna Cru, Cherry Tomatoes, Anchovies, Haricots Verts</i> <i>Pickled Red Onion, Tartine, Tomato Water</i>	\$17
Tarte Aux Champignons / Mushroom Tart <i>Raclette Fondue, Coquette Vinaigrette, Truffle Oil</i>	\$23
Torchon de Foie Gras à la Rhubarbe <i>House Duck Liver Ballotine, Golden Chamomile Gelée</i> <i>Rhubarb Coulis. Honeycomb, Toasts</i>	\$35
Tarte à la Tomate et Oignons <i>Caramelized Tomato & Onion Tart with Chevre Ice Cream</i>	\$24

Petites Assiettes / Small Plates

Soupe à l'oignon  <i>Golden Onions, Veal Stock, Gruyere, Puff Pastry</i>	\$22
Salade du Jardin <i>Seasonal Shaved Vegetables, Coquette Vinaigrette, Wild Herbs</i> <i>Add Brulée Chevre - \$7.00</i>	\$16
Salade aux Choux de Bruxelles et Lardons <i>Crispy Brussel Sprouts, Lardons, Apple Honey Vinaigrette</i> <i>Fried Egg,  Gribiche, Shaved Apples</i>	\$26
Salade d’Hiver <i>Beets, Endive, Roquefort, Smoked Duck, Apples, Walnuts</i>	\$18
Steak Tartare  <i>Shallots, Fried Capers, Herbs, Baguette</i> <i>Egg Yolks Three Ways: Raw, Cured & Quail Yolk</i>	\$32
Presque Carbonara  <i>Salsifi, Pecorino, Guanciale, Black Pepper, Poached Egg</i>	\$25
Ris de Veau <i>Sweet Breads, Sunchokes, Roasted Chestnut, Veal Jus</i>	\$35
Moules Marinières <i>Mussels with White Wine, Shallots, Garlic, Butter</i> <i>Cream, Fennel & Garlic Streusel</i>	\$26
Purée de Pomme de Terre / Mashed Potatoes	\$12
Haricots Verts / Baby Green Beans	\$12
Pomme Frites / French Fries with Garlic Aioli	\$12
Champignon à l'ail / Mushrooms in Garlic Butter	\$12
Glazed Heirloom Baby Carrots	\$12
Croustillant a l'ail avec Oignon Confit	\$5
Fresh Shaved Truffle	\$25
Bread Service with Butter	\$6

General Manager & Sommelier Fabien Boudart

Executive Chef Stefano Gallo

Hospitality Manager Chris Blake

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees.

We do not surcharge debit cards.



These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.