

POUR COMMENCER

SUR LE POUCE • quick bites •

SAUMON RILLETES <i>whipped poached salmon crème fraîche, green apple</i>	17	BARBAJUAN <i>crisp ricotta & swiss chard ravioli pomodoro</i>	17
DUCK LIVER MOUSSE <i>gelée de sauternes, fleur de sel toasted baguette</i>	17	TARTE FLAMBÉE <i>alsatian flatbread, crème fraîche caramelized onions, housemade bacon</i>	17

FRUITS DE MER • fresh chilled seafood •

ONE OUNCE PETROSSIAN “ROYAL OSSETRA,” CAVIAR	120	OYSTERS ON THE HALF SHELL	six 24
SHRIMP COCKTAIL	22	SEAFOOD SALAD	octopus, scallops, calamari 22
SEAFOOD PLATEAU	60	8 oysters, 6 shrimp cocktail, seafood salad add caviar	100

PRIX FIXE

\$89	hors d'oeuvre pasta plats principaux dessert
\$125	six-course chef's tasting menu

HORS D'ŒUVRES

SALADE VAUCLUSE <i>artisanal fall lettuces, pickled delicata squash, tête de moine, toasted pumpkin seeds</i>	17
CRABE ET AVOCATS (+8 pf supplement) <i>alaskan king crab, avocado, grapefruit, crème fraîche, sturgeon caviar</i>	32
POISSON CRU <i>bigeye tuna crudo, fingerling potatoes, crispy capers, celeriac crème</i>	23
VELOUTÉ <i>chestnut & mushroom soup, maine lobster, lemon crème, pickled royal trumpets</i>	23
ESCARGOTS <i>burgundy snails, wild rice, garlic-chive butter</i>	23
PÂTÉ DE CAMPAGNE <i>pork terrine, boudin noir</i>	24
TARTARE DE BŒUF <i>hand-cut filet of beef tartare, capers, cornichons, toasted baguette</i>	25
FOIE GRAS POÊLÉ (+6 pf supplement) <i>seared hudson valley duck foie gras, fig compote, candied walnuts, port jus</i>	29

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PASTA

CASONCELLI <i>butternut squash filled pasta sage-brown butter, amaretti</i>	24 35	ÉPAULETTES <i>rabbit & reblochon cheese ravioli black truffle jus</i>	24 35
SPAGHETTI (+5 pf supplement) <i>squid ink pasta, lobster, shrimp calamari, fine herbs, trout roe</i>	26 39	RISOTTO <i>acquerello risotto, porcini crème wild mushrooms, parmesan</i>	24 35

LES TRUFFES BLANCHES D’ALBA
fresh white truffles from alba 4 grams 90 | 8 grams 160

TAGLIATELLE <i>ribbon pasta, parmigiano, butter</i>	RISOTTO <i>acquerello risotto, parmigiano, butter</i>
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PLATS PRINCIPAUX

DE LA MER · *from the sea* ·

SALADE DE HOMARD <i>chilled maine lobster, artichokes, heirloom tomatoes, bufala mozzarella, basil</i>	39
SAUMON <i>seared skuna bay salmon, creamy lentils, maitake mushrooms, red wine jus</i>	36
TRUITE <i>pan-sautéed trout, toasted almonds, haricots verts</i>	37
LOUP DE MER <i>grilled branzino, roasted romanesco, toasted pine nuts, cauliflower crème</i>	39
DOVER SOLE (+25 pf supplement) <i>wild dover sole, lemon, parsley</i>	67

GRILLADES · *from the grill* ·

STEAK FRITES 52 (+9 pf supplement) <i>45 day dry-aged new york strip, fries, choice of sauce au poivre, bordelaise or béarnaise</i>
WHITE LABEL BURGER 27 <i>aged beef blend, fontina cheese, tomato jam, dijonnaise, fries</i>

DE LA TERRE · *from the land* ·

POULET RÔTI <i>roasted organic chicken, parisian gnocchi, black trumpets, savoy cabbage, sage</i>	35
CÔTE DE VEAU (+12 pf supplement) <i>roasted veal chop, maine lobster vol au vent, wilted spinach, sauce américaine</i>	55
CÔTELETTES D'AGNEAU <i>grilled lamb chops, herb roasted delicata squash, fromage blanc, candied pistachios</i>	44
CANARD AUX FIGUES <i>dry-aged rohan duck breast, figs, wild mushrooms, camargue rice</i>	45

SIDES 13

CHOUX DE BRUXELLES <i>crispy brussels sprouts, apple vinegar</i> CHAMPIGNON <i>sautéed wild mushrooms</i>
POMME PURÉE <i>whipped potato, olive oil</i> ÉPINARD <i>sautéed baby spinach</i>
FRITES <i>hand-cut fries</i>