

LES BOISSONS

SPARKLING

|                                                    |     |
|----------------------------------------------------|-----|
| Brut Tradition La Taille aux Loups Loire           | 18  |
| Brut Blanc de Blancs<br>Pierre Moncuit Champagne   | 27  |
| Brut Rosé 1er Cru<br>Veuve Fourny & Fils Champagne | 34  |
| Dom Pérignon<br>Moët & Chandon 2006 Champagne      | 48  |
| Brut 'Grand Cuvée', Krug Champagne - 375ml         | 125 |

WHITE

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| Muscadet Sèvre-et-Maine Sur Lie<br>'La Pépie' 2016 Loire                         | 14 |
| Sancerre 'Les Ponts Romains'<br>Maison Foucher 2016 Loire                        | 19 |
| Saumur 'Terres Blanches'<br>Domaine de L'Enchantoir 2016 Loire                   | 12 |
| Pinot Gris 'Tradition' Schoffit<br>2014 Alsace                                   | 16 |
| Riesling 'Sélection de Vieilles Vignes'<br>Trimbach 2015 Alsace                  | 21 |
| Chablis Vincent Mothe<br>2015 Burgundy                                           | 18 |
| Chardonnay 'Altamarea',<br>Sandhi 2014 Santa Barbera, CA                         | 20 |
| Chassagne-Montrachet 'Vielles Vignes'<br>Vincent & Francois Jouard 2015 Burgundy | 34 |

ROSÉ

|                                                                      |    |
|----------------------------------------------------------------------|----|
| Côtes de Provence 'Sainte-Victoire<br>Château Maupague 2016 Provence | 16 |
| Gris Impérial Domaine Comte<br>Abbatucci 2016 Corsica                | 18 |

RED

|                                                                   |    |
|-------------------------------------------------------------------|----|
| Marsannay 'Cuvée Marie Ragonneau'<br>Charles Audoin 2014 Burgundy | 19 |
| Chambolle-Musigny<br>Louis Jadot 2012 Burgundy                    | 30 |
| Terre d'Ombre Domaine de Terrebrune<br>2016 Provence              | 15 |
| Syrah Aurelien Chatagnier<br>2016 Rhône                           | 17 |
| Cabors, Château Gautoul 2011 Cabors                               | 14 |
| Châteauneuf-du-Pape<br>Domaine Brun-Avril 2012 Rhône              | 29 |
| Margaux Baron de Brane 2010 Bordeaux                              | 28 |
| Saint-Émilion La Grange<br>Neuve de Figeac 2008 Bordeaux          | 35 |

NON - ALCOHOLIC...

|                                                     |   |
|-----------------------------------------------------|---|
| HUDSON BUCK<br>spiced apple shrub, lemon            | 9 |
| LE PERROQUET FOU<br>lychee, citrus-green tea, lemon | 9 |

POUR COMENCER

FRUITS DE MER...

|                                                  |  |                                              |
|--------------------------------------------------|--|----------------------------------------------|
| ONE OUNCE PETROSSIAN “ROYAL OSSETRA,” CAVIAR 120 |  | OYSTERS ON THE HALF SHELL six 21             |
| SHRIMP COCKTAIL 22                               |  | SEAFOOD SALAD octopus, scallops, calamari 22 |
| SEAFOOD PLATEAU 60                               |  |                                              |
| 8 oysters, 6 shrimp cocktail, seafood salad      |  |                                              |
| add caviar +100                                  |  |                                              |

FOR THE TABLE...

|                                                                                           |    |                                                                          |    |
|-------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------|----|
| BARBAJUAN<br>crisp ricotta & swiss chard ravioli pomodoro                                 | 16 | SAUMON RILLETTES<br>whipped poached salmon, crème fraîche<br>green apple | 17 |
| TARTE FLAMBÉE<br>alsatian flatbread, crème fraîche<br>caramelized onions, housemade bacon | 16 | DUCK LIVER MOUSSE<br>gelée de sauternes, fleur de sel                    | 17 |

PRIX FIXE

\$39   hors d'oeuvre | sur le pouce | sorbet or glace  
\$49   hors d'oeuvre | entrée | dessert

HORS D'ŒUVRES...

|                                                                                                                     |    |                                                                                                                             |    |
|---------------------------------------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------------------------------------------------------|----|
| SALADE VAUCLUSE<br><i>artisanal fall lettuces, pickled delicata squash<br/>tête de moine, toasted pumpkin seeds</i> | 17 | SAUMON FUMÉ<br><i>smoked salmon, traditional garnishes<br/>toasted brioche</i>                                              | 21 |
| LEEKs VINAIGRETTE<br><i>grilled leeks, toasted almonds<br/>mustard seed vinaigrette</i>                             | 19 | PÂTÉ DE CAMPAGNE<br><i>pork &amp; wild mushroom terrine, boudin noir</i>                                                    | 24 |
| ESCARGOTS<br><i>burgundy snails, wild rice, garlic-chive butter</i>                                                 | 23 | TARTARE DE BOEUF<br><i>hand-cut filet of beef tartare cornichons, toasted<br/>baguette</i>                                  | 25 |
| VELOUTÉ<br><i>chestnut &amp; mushroom soup, maine lobster<br/>lemon crème, pickled royal trumpets</i>               | 23 | FOIE GRAS POÊLÉ<br><i>seared hudson valley duck foie gras, fig compote<br/>candied walnuts, port jus (+6 pf supplement)</i> | 29 |

SUR LE POUCE...

SALADS

|                  |                                                                                       |    |
|------------------|---------------------------------------------------------------------------------------|----|
| CRABE ET AVOCATS | <i>alaskan king crab, avocado, grapefruit, crème fraîche, sturgeon caviar</i>         | 32 |
| LYONNAISE        | <i>bacon lardons, poached egg, croûtons, mustard vinaigrette</i>                      | 25 |
| NIÇOISE          | <i>seared tuna, grilled sourdough, egg, market vegetables</i>                         | 29 |
| CHICKEN PAILLARD | <i>grilled chicken breast, mesclun greens, roasted mushrooms, parmesan croûtons</i>   | 28 |
| LOBSTER SALAD    | <i>chilled maine lobster, artichokes, heirloom tomatoes, bufala mozzarella, basil</i> | 33 |

SANDWICHES

|                    |                                                                        |    |
|--------------------|------------------------------------------------------------------------|----|
| CROQUE MADAME      | <i>toasted ham &amp; gruyère sandwich, sunnyside up egg, frites</i>    | 24 |
| WHITE LABEL BURGER | <i>aged beef blend, fontina cheese, tomato jam, dijonnaise, frites</i> | 27 |

PASTAS

|            |                                                                    |    |
|------------|--------------------------------------------------------------------|----|
| RISOTTO    | <i>acquerello risotto, porcini crème, wild mushrooms, parmesan</i> | 27 |
| SPAGHETTI  | <i>san marzano tomatoes, basil</i>                                 | 25 |
| ÉPAULETTES | <i>rabbit &amp; reblochon cheese ravioli, black truffle</i>        | 29 |

LES TRUFFES BLANCHES *fresh white truffles from alba ...*

4 grams 90 | 8 grams 160

|             |                                       |         |                                             |
|-------------|---------------------------------------|---------|---------------------------------------------|
| TAGLIATELLE | <i>ribbon pasta, parmesan, butter</i> | RISOTTO | <i>acquerello risotto, parmesan, butter</i> |
|-------------|---------------------------------------|---------|---------------------------------------------|

ENTRÉES...

|                                                                                              |    |                                                                                                                   |    |
|----------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------------------|----|
| TROUT<br><i>pan-sautéed trout, toasted almonds<br/>haricots verts, lemon</i>                 | 34 | CUISSE DE CANARD<br><i>duck confit, figs, wild mushrooms<br/>camargue rice</i>                                    | 28 |
| SAUMON<br><i>seared skuna bay salmon, creamy lentils<br/>maitake mushrooms, red wine jus</i> | 35 | RACK OF LAMB<br><i>grilled lamb chops, herb roasted delicata squash,<br/>fromage blanc, candied pistachios</i>    | 39 |
| DOVER SOLE<br><i>wild dover sole, lemon, parsley<br/>(pf supplement +29)</i>                 | 67 | STEAK FRITES (+9 pf supplement)<br><i>grilled dry-aged new york strip steak<br/>au poivre, watercress, frites</i> | 44 |

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