

Pascal & Sabine

SOUP & SALADS

French Onion Soup <i>Gruyère cheese, croutons</i>	14	Sweet Garlic Soup <i>espelette pepper, goat cheese cream</i>	14
Lyonnaise Salad <i>confit potato, bacon lardons, frisée, dandelion greens, croutons, poached egg, mustard vinaigrette</i>	20	Romaine Salad <i>chopped, cherry tomatoes, Parmesan dressing, croutons, pickled red onion add anchovies + \$4</i>	20

SMALL PLATES

Oysters du Jour <i>1/2 dozen</i>	18	Hudson Valley Foie Gras <i>rosemary caramel, honey crisp apple compote</i>	48
Escargots <i>garlic, parsley butter (6)</i>	18	Jumbo Lump Crab Cake <i>preserved Meyer lemon, coleslaw</i>	24
Steak Tartare <i>Wagyu beef eye round, egg yolk</i>	20	Fluke Crudo <i>citrus cured fluke, mandarin, pickled chiles, soy and mirin</i>	18
Mushroom Tart <i>wild mushrooms, sherry, cream, parsley, puff pastry</i>	18	Duck Cassoulet <i>Rohan duck breast, confit leg, Great Northern white beans, garlic sausage</i>	24
Brandade Croquettes <i>cured white fish, panko, tartar sauce</i>	15		

PLATES

Fish & Chips <i>Norwegian cod, gribiche, hand-cut frites, malt vinegar</i>	28		Mr. Smith Burger <i>Smith blend, raclette cheese, caramelized onions, hand-cut frites</i>	26
Moules Frites <i>white wine, garlic, shallots, thyme, baguette</i>	24		14oz Pork Chop <i>roasted root vegetables, celery root soubise, sherry pork jus</i>	48
Vegetable Burger <i>Swiss cheese, tomato, lettuce, hand-cut frites</i>	22		Coq au Vin <i>red wine, mushrooms, pearl onions, pommes purée</i>	24
Panko Crusted Dover Sole <i>herb trout roe, beurre blanc</i>	65		Tortelloni in Brodo <i>smoked ricotta & mushroom, mushroom broth</i>	22
Dover Sole Meunière <i>capers, shallots, parsley, brown butter, lemon segments</i>	85		Trout Almondine <i>haricots verts, almonds, brown butter</i>	34
	Madame Smith Burger <i>ground brisket, bacon-onion jam, pickles, mayonnaise, Monterey Jack cheese, shredded lettuce, hand-cut frites</i>		Pan-Seared Scallops <i>sunchoke purée, braised leeks, roasted scallop jus</i>	44

CAVIAR

We proudly serve
Regiis Ova caviar

with whipped crème fraîche,
potato blinis and gaufrette chips

Regiis Ova Trout Roe	42
Regiis Ova Baerii	135
Regiis Ova Ossetra	160

CHARCUTERIE

Each 12 · All for 42

PÂTÉ DE CAMPAGNE COUNTRY PORK PÂTÉ

CHICKEN LIVER MOUSSE BRANDY, DUCK FAT

SAUCISSON SEC FRENCH-STYLE CURED SAUSAGE

CURED DUCK BREAST JUNIPER, ALLSPICE, SALT



Tiger Shrimp 8 (per piece)



FROMAGE

Each 9 · All for 30

FROMAGE DU JOUR CHEF'S SELECTIONS

STEAK FRITES

Au Poivre

butchered in house

14oz. <u>New York Strip</u>	65
16oz. Niman Ranch Boneless <u>Ribeye</u>	75
20oz. <u>Porterhouse for two</u>	
(Friday & Saturday only)	mp

add : Caramelized Onions 2
: Maitre d'Hôtel Butter 2
: Seared Foie Gras 24

ACCOMPANIMENTS

<u>Hand-Cut Frites</u>	7	<u>Pommes Purée</u>	6	<u>Seasonal Vegetable</u>	8
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We kindly decline modifications
and substitutions.