Cocktails

APÉRITIF

Half & Half *bordiga vermut bianco, bordiga vermut rosso, orange twist. 14* ▪
Momisette *pastis, orgeat (almond), lemon juice, soda water. 14* ▪
Gentian Spark *lillet, salers, absinthe, sparkling wine. 15* ▪
Hugo Spritz *elderflower, sirene bianco, sparkling wine, soda water. 15* ▪
Kir Royal *sparkling white wine, creme de cassis. 15* ▪

BASQUE PEPPER SNAP *Gin, pear cognac, centum herbis, espelette honey, lemon juice. 16* ▪
FRENCH MARTINI *Vodka, chambord, pineapple juice, sparkling wine. 13* ▪
FLAMME ROUGE FIZZ *Tequila, lime juice, fresno liquid, cassis, soda water. 16* ▪
PORT ROYAL *Rum, ruby port, dry curacao, lime juice, angostura. 16* ▪
GILDED SPRIG *Cognac, apricot, thyme, yellow chartreuse, dry vermouth. 13* ▪
BARREL AGED MANHATTAN *Bourbon, alessio vermouth, gran classico, orange bitters. 13* ▪
LE CARRÉ TRUFFÉ *Truffled cognac, rye whiskey, sweet vermouth, benedictine, peychauds & angostura. 20* ▪

BEER

Leffe Blonde *6* ▪ Amstel Light *6* ▪ Heineken 0.0 *6* ▪ Orval Trappist Ale *9* ▪
Whalers Rise *6* ▪ Trappistes Red *9* ▪ Maine Beer Co Lunch IPA *12* ▪
Saison Dupont *9* ▪ Chimay Grand Reserve *12*

BY THE GLASS

BLANC

Veuve du Vernay, Sparkling, FR **13**
Charles de Cazanove, Champagne, Brut **20**
Petite Chablis, Chardonnay, C. Patrice, Burgundy **16**
Pouilly Fume, "Arret-Buffatte" Sauvignon Blanc, Loire Valley **15**
Via Alpina, Pinot Grigio, Italy **13**
Vouvray Les Trois Argiles, F. Pinon, Chenin Blanc **18**
J.Haart, "JJ" Kabinett, Mosel-Saar-Ruwer, Riesling **15**
La Chapelle, Rose, Cotes de Provence **13**

ROUGE

Benton Lane, Pinot Noir, Willamette Valley **14**
Austin Hope, Cabernet Sauvignon, Paso Robles **20**
Director's Cut, Zinfanfel Blend, Dry Creek **13**
Montagne St-Emilion, Chateau de GrandChamp, Bordeaux **13**
Overture, Opus One (5 oz.), Bordeaux, Napa **49**
Chateauneuf-du-pape, Dom. Du Vieux Lazaret, Rhone **20**

HALF BOTTLE

Charles de Cazanove Grand Cru, Rose, Brut **42**
Veuve Clicquot, Brut **79**

Grgich Hills, Chardonnay, Napa **52**
Louis Jadot Meursault, Chardonnay **94**
Pascal Jolivet Sancerre, Sauvignon Blanc, Loire **33**
Santa Margherita, Pinot Grigio, Alto Adige **32**
Trimbach, Riesling **35**

Migration, Pinot Noir, Sonoma Coast **48**
Jadot Gevrey Chambertin, Pinot Noir **93**
Duckhorn, Merlot, Napa **58**
Faust, Cabernet, Napa **63**
Keenan, Cabernet, Napa **75**
Saldo, The Prisoner Wine Co., Zinfandel, Napa **35**
Ch. Haut Segottes, Grand Cru St. Emilion, FR **45**
Margaux, Ch. Prieure-Lichine, Meritage/Bordeaux **62**

Audette

Charcuterie

CHICKEN LIVER TART
14

FROMAGE DE TETE
12

JAMBON ET EPOISSES
12

Caviar

PRÉSENTATION
Traditional
with toasted bread.

OSETRA
85
(1 Oz.)

IMPERIAL GOLDEN OSETRA
105
(1 Oz.)

Salades

BITTER GREEN SALAD
Comte, shallot, spiced crumble.
13

CAESAR SALAD
Anchovy, garlic, parmesan.
15

Hors-D'oeuvres

ESCARGOT
Garlic herb butter.
Served in the shell.
16 (1/2 DOZ.) 30 (DOZEN)

WHITE ASPARAGUS
Lovage, spring peas, hazelnuts, lardo.
18

MUSHROOM VOL AU VENT
Wild mushrooms, porcini bechemel, puff pastry.
19

SEARED FOIE GRAS
Rhubarb vanilla puree, brioche.
28

RHODE ISLAND RED CONSOMME
Clams, crispy potato, pickled fennel.
15

BEEF TARTARE*
Sauce espagnole, pickled spring onions, crostini.
21

Plats Principaux

Poulet En Croute
Pomme puree, truffle, puff pastry.
38

Pork Cheeks
Favas, pickled ramps, fava shoots.
36

Quail
Swiss chard wrapped foie gras, ramp panisse, sauce of armagnac, muscat grapes.
40

Roasted Veal Chop
Local mushrooms, caramelized onion, watercress.
63

Quenelles
Turnip, halibut, lobster.
36

Seared Tuna
Nicoise, sauce of confit tuna, cured egg yolk.
36

Vegetarian Bouillabaisse
Piperade, fennel, chickpeas.
34

Sides 10

POMME PUREE

ROASTED SEASONAL VEGETABLES

SAUTEED BROCCOLINI

Desserts

GRAND MARNIER SOUFFLE

POT DE CREME

BASQUE CHEESECAKE

SORBET

Raw or partially cooked items can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood or other food from animals that are thoroughly cooked. Please inform your server of any allergies.

5.01.25

Desserts

ON NE VIT SE LIVRER QU'UNE FOIS

11.50

GRAND MARNIER SOUFFLE

SERVED WITH CREME ANGLAIS

SUPPLEMENTAL $3

POT DE CREME

NUTELLA WHIPPED CREAM, GF BROWNIE

BASQUE CHEESECAKE

PISTACHIO, CARAMELIZED HONEY CRUMBLE

SORBET

Dessert Wine

Inniskillin Wine Vidal ’15 (.375ml) **114**
Dolce Napa Late Harvest ’09 (.375ml) **150**
Ch. D’Yquem Sauterne ‘13 (.375ml) **440**
Ch. Loupiac-Gaudiet ‘20 (glass) **12** (.500ml) **55**

Port & Sherry

Taylor Fagate LBV ’14 Porto **12**
Fonseca 10 Year Tawny Porto **15**
Sandeman’s 20 Year Yawny Porto **27**
Lustau Dry Amontillado Sherry **12**
Pedro Ximenez Sweet Sherry **12**
Dry Rainwater Fine Madeira **10**

Dessert Cocktails

Espresso Audette **10**
Dan’s Famous Espresso Martini **VCD**

Cognac

Hardy’s VS **14**
Hennessey VS **14**
Courvoisier VSOP **16**
Remy Martin VSOP **18**
Hardy’s Napoleon **20**
Pierre Ferrand Espirit Des Dieux **23**
Martell Cordon Bleu **42**
Kelt XO **48**

Brandy

Armagnacs, Marie duffau bas armagnac napoleon **16**
Calvados, Calvados busnel pays d’auge vieille res. VSOP **15**
Eau De Vie, Poire williams **18** /// Framboise **14**

Cordial

Cointreau **13**
Grand Marnier **15**
Grand Marnier 100 **35**
St Germain **13**
Chartreuse (green/yellow) **18**
Chambord **12**
Godiva Liqueur **12**
Marie Brizzard Anisette **10**
Sambuca Ramazotti **12**
Black Sambuca Romano **10**
Amaretto Disaronno **12**
Frangelico **12**
Drambuie **12**
Irish Mist **12**
Bailey’s Irish Cream **12**
Tia Maria **10**
Kahlua **10**

Bourbon

Four Roses **11**
Makers Mark **12**
Knob Creek **14**
Woodford Reserve **16**
Blanton’s **23**
Buffalo Trace **15**

Sipping Rum

Thomas Tew (RI) **10**
Rhum Clement VSOP (MQ) **13**
Pampero Aniversario (VEN) **15**
Don Q (PR) **18**
Zacapa XO (GT) **34**

VIN

BIN		PRICE

Bubbles & Celebration

Sophisticated and refined, these sparkling wines are perfect with caviar, crispy sweetbreads, or a celebratory toast.

002	Veuve du Voray, FR, NV	50
010	Le Mesnil Blanc de Blanc Grand Cru, ***Champagne***, NV	112
006	Charles de Cazanove, Brut, ***Champagne***, NV	80
014	Charles de Cazanove, Brut Rosé, ***Champagne***, NV	87
002	Pommery, Cuvee Louise, Brut ***Champagne***, '05	350
015	Laurent Perrier Rose, ***Champagne***, NV	193
012	Veuve Clicquot, Yellow Label, NV	155

Light, Crisp & Regal Whites

Lively and mineral-driven, these wines complement fresh seafood, bitter greens, and delicate charcuterie.

064	Santa Margherita, Alto Adige, IT '22, ***Pinot Grigio***	60
062	Via Alpina, Friuli, IT '22, ***Pinot Grigio***	50
050	Rapaura Springs, Marlborough, NZ '22, ***Sauvignon Blanc***	50
056	Pasdeloup, Loire, Sancerre, FR '23, ***Sauvignon Blanc***	70
054	G. Boulay, Mont Damnés, FR '22, ***Sauvignon Blanc***	140
046	Dom. Tinel-Blondelet, L' Arret-Buffatte, Pouilly Fume, FR '21, ***Sauvignon Blanc***	57
044	Cakebread Cellars, Napa '22, ***Sauvignon Blanc***	60
080	Dom. du Fief aux Dames, Muscadet Sevre et Maine Sur Lie, FR '23, ***Melon-de-Bourgogne***	50
086	Studio di Bianco, Borgo del Tiglio, Collio, IT '21 ***Friulano, SB & Riesling***	185
082	Chignin Savoie, B. Ravier, Savoie, FR '22, ***Jacquere***	55
026	Dom. Du Colombier, 1er Fourchaume, Chablis, FR '23, ***Chardonnay***	79
074	Les Setilles, Olivier Leflaive, Burgundy '21, ***Chardonnay***	87
024	Botanica, Citrusdale Mountain, South Africa '22, ***Chenin Blanc***	60

Eloquent & Rich Whites

Layered and textured, these wines pair beautifully with poulet en croute, mushroom vol-au-vent, and roasted duck.

088	Mas Jullien, IGP Pays de d'Herault Blanc FR '21, ***Languedoc Blend***	100
020	Christopher Patrice, Petite Chablis, FR '23, ***Chardonnay***	50
036	Moreau Naudet, Chablis FR '22, ***Chardonnay***	96
018	Dom. F. Chagnoleau, Pouilly-Fuissé, FR '22, ***Chardonnay***	80
040	Chalk Hill, Sonoma '22, ***Chardonnay***	50
034	Cakebread Cellars, Napa '22, ***Chardonnay***	88
030	L. Jadot, Meursault '21, ***Chardonnay***	161
032	Kistler, Les Noisetiers, Sonoma '21, ***Chardonnay***	122
028	L. Latour, , Grand Cru Corton Charlemagne, FR '19, ***Chardonnay***	525

Aromatic, Floral & Luscious Whites

Delicate yet expressive, these wines enhance the flavors of escargot, quenelles, and spiced dishes.

076	JJ, J. Haart, Kabinett, Mosel-Saar-Ruwer '22, ***Riesling***	60
060	Merry Edwards, Russian River Valley '22, ***Sauvignon Blanc***	84
072	F. Pinon, Les Trois Argiles, Vouvray, FR '18, ***Chenin Blanc***	69
070	Dom. du Vieux Lazaret, Châteauneuf-du-Pape Blanc, FR '22, ***Rhone Blend***	67
084	Extradimensional Wine Co., Full King Crab III Monterey CA '23, ***Chenin & Chard***	88

Parfait en Rosé

Elegant and refreshing, these rosés are perfect with charcuterie, bitter greens, and light seafood dishes.

090	La Chapelle, Côtes de Provence '22, ***Grenache & Syrah***	50
092	Les Terrasses, Domaine de la Courtade, Provence '22, ***Grenache & Syrah***	64

Old World Classics & Rare Finds

Timeless, complex, and rich in history – a sip of the past in every glass.

780	J. Prevost, La Closerie Grand Cru Extra Brut, Champagne, FR '20, ***Chard & Pinot Noir***	750
750	Vin de Glaciere, Bonny Doon Vineyards, CA '88 (375ml), ***Muscat***	98
794	Leiwener Klostergarten, Eiswein, Mosel, Germany '84, ***Riesling***	350
610	Roche du Py, Camille, Morgon, Fr '22, ***Gamay***	120
641	Faiveley, Mazis-Chambertin, 1er Cru '83, ***Pinot Noir***	625
646	Lavaux-Saint-Jacques Gevrey-Chambertin '71, ***Pinot Noir***	1300
748	Chateau Larose-Trintaudon, Haut-Médoc '78, ***Bordeaux Blend***	438

VIN

BIN		PRICE

Old World Classics & Rare Finds

Timeless, complex, and rich in history – a sip of the past in every glass.

659	Chateau Picquee Caillou, Graves '79, ***Bordeaux Blend***	160
652	Chateau Bahans Haut Brion, Graves '82, ***Bordeaux Blend***	3996
680	Quintarelli, Valpolicelli Classico Superiore, Veneto, IGT '17, ***Veneto Blend***	285
682	Quintarelli, Rosso de Bepi Veneto, IGT '16, ***Veneto Blend***	475
699	Chateau Mouton Baronne Philippe, Pauillac '79, ***Bordeaux Blend***	850
690	Chateau Latour, Pauillac '80, ***Bordeaux Blend***	940
693	Chateau Mouton Rothschild, Pauillac '83, ***Bordeaux Blend***	1000
731	Chateau Smith Haut Lafite, Graves '81 (375ml), ***Bordeaux Blend***	186

Silky & Finesse Reds

Refined and balanced, these wines pair seamlessly with pâté en croûte, lamb tartare, and roasted poultry.

108	Dom. Drouhin, Dundee Hills, OR '21, ***Pinot Noir***	89
104	Benton Lane, Willamette Valley, OR '22, ***Pinot Noir***	52
100	Bodegas La Senda 'Vindemiatrix', Castilla y Leon, Spain '23, ***Mencia***	50
102	Pommard, Dom. Genot-Boulanger, Vielle Vignes, Burgundy '19, ***Pinot Noir***	200
110	Golden Eye, Duckhorn Vineyards, Anderson Valley, Mendocino '21, ***Pinot Noir***	92
106	Bourgogne Rouge, Armand Heitz, Burgundy, FR '21, ***Pinot Noir***	70

Illustrious & Velvety Reds

Full and smooth, these wines complement rabbit roulade, onion soup, and crispy sweetbreads.

108	St Michelle, India Wells, Columbia Valley, WA '20, ***Merlot***	50
220	Château Haut-Segottes, Grand Cru, St Émilion, Bordeaux '21, ***Bordeaux Blend***	80
216	Château Bellerive, Medoc, Bordeaux '16, ***Bordeaux Blend***	50
122	Cakebread Cellars, Napa '19, ***Merlot***	120
124	Three Palms Vineyard, Duckhorn, Napa '19, ***Merlot***	180
180	Terre Nere, Brunello Di Montalcino, IT '16, ***Sangiovese***	86
162	Dom. Du Vieux Lazaret, Châteauneuf-du-Pape, Rhone, FR '22, ***Rhone Blend***	80
226	Château La Pointe, Pomerol, Bordeaux '16, ***Bordeaux Blend***	124
230	La Siréne de Giscours, Margaux, Bordeaux '15, ***Bordeaux Blend***	90
160	E. Guigal, Châteauneuf-du-Pape, FR '18, ***Rhone Blend***	109
168	DuMol, Russian River Valley, CA '15, ***Syrah***	108
182	R. Ratti, Marcenasco, Barolo, IT '19, ***Nebbiolo***	113
236	Château Montrose, St Estephe, Bordeaux '14, ***Bordeaux Blend***	350
228	Château Gloria, St. Julien, Bordeaux '19, ***Bordeaux Blend***	100

Bold & Decadent Reds

Robust and structured, these wines are a perfect match for filet mignon, lamb shank presse, and duck breast.

222	Le Petit Haut Lafitte, Pessac-Leognan, FR '19, ***Bordeaux Blend***	85
178	El Enemigo, Mendoza, Argentina '20, ***Malbec***	50
154	Klinker Brick, "Old Ghost", Lodi '18, ***Zinfandel***	75
138	Burgess, Contadina, Napa, CA '17, ***Cabernet Sauvignon***	70
130	1881 Napa, J.C. Boisset Collection, Napa, CA '20, ***Cabernet Sauvignon***	70
242	Charles Krug Reserve "Generations," Napa '18, ***Bordeaux Blend***	138
146	Caymus Vineyard, Napa '22, ***Cabernet Sauvignon***	145
176	Chianti Classico, Castello di Ama San Lorenzo, Gran Selezione '18, ***Chianti Blend***	100
148	Director's Cut, FF Coppola, Dry Creek, CA '21, ***Zinfandel Blend***	50
240	Opus One Mondavi-Rothschild, Napa '19, ***Bordeaux Blend***	525
212	Overture, Opus One, Mondavi-Rothschild, Napa NV, ***Bordeaux Blend***	245
166	Scout's Honor, Venge Vineyards, Napa '19, ***Rhone Blend***	81
150	Rombauer, Napa '19, ***Zinfandel***	65
136	Mt. Veeder, Napa '19, ***Cabernet Sauvignon***	113
144	Silver Oak, Alexander Valley, CA '19, ***Cabernet Sauvignon***	169
134	Austin Hope, Paso Robles, CA '21 (1 Liter Bottle), ***Cabernet Sauvignon***	90
174	Amarone Della Valpolicella Classico, Masi Costasera '17, ***Corvina, Rondinella, & Molinara***	105