

Dinner Menu

Hors d'Oeuvres

Dressed Oysters 15
nectarine gel, pink peppercorn

Duck Rillettes 12
cornichon relish, mustard

Raclette & Ham Croquettes 12
cabbage, apple, bacon

Ratatouille Dip 12 ■
eggplant, zucchini, tomatoes, squash

Chicken Liver Mousse 12
cherry compote, granola

Bone Marrow 15
garlic chive vinaigrette, sherry reduction, crispy shallot

Crudo of the Day MP
daily preparation

Appetizers

French Onion Soup 12
gruyere, lardo

Cucumber Gazpacho 12 ■
strawberry, pickled melon, white cucumber

Beet Salad 14 ■
plums, goat cheese, heirloom tomatoes, orange vinaigrette

Steak Tartare 16
chili mustard, urfa, mango & pineapple

Escargots 14
cynar, black garlic & bone marrow butter

Poached Leeks 13 ■
chorizo spices, caramelized onion, yolk jam

Mocha Foie Gras 18
whiskey french toast, kumkuat, cherries

Rotisserie for Two

Classic Poulet Roti 48
lemon, white wine brine

Poulet Creole 48
spicy chili garlic rub

Cote de Boeuf 115
40 day dry aged rib eye

Plats

Halibut Veronique 31
rutabaga, seabean, thomcord grapes

Monkfish 28
pickled sunchoke, beluga lentils

Steak Frites 42
ny strip, fries, bearnaise & au poivre

Scallops 28
wild fennel, olive, sauce rustique

Summer Ravioli 23 ■
ricotta, peas, snow peas, lemon, cardamom

Duck Magret 32
strawberry, beet, orange shrub, carrot

Garnitures 11

Schmaltz Tater Tots
Asparagus
Roasted Potatoes
Haricots Verts with Almonds
Sauteed Peas

Executive Chef Alex Tobar

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risks of foodborne illness. Alert the server if you have any dietary restrictions.

**Vegeterian or Vegan 