

LES HORS D'OEUVRES | TO SHARE

GOUGÈRES AU GRUYÈRE | 7
gruyère cheese puffs

CHAMPIGNONS | 9
mushroom duxelles, chèvre, truffle

RILLETTE DE COCHON | 9
pork rilette, green apple mostarda, pain levain

RILLETTE DE SAUMON | 11
smoked salmon, dill, caraway lavash

FOIE GRAS TORCHON | 26
seasonal marmalade, brioche

PATÉ EN CROÛTE | 16
whole grain mustard

STEAK TARTARE | 16
mustard crème, horseradish, potato chips

RAVIOLI D'ESCARGOTS | 14
escargot, garlic-herb cream

LES ENTRÉES | APPETIZERS

SALADE VERTE | 10
butter lettuce, tarragon-shallot vinaigrette

L'OEUF POCHÉ | 17
poached egg, wild mushroom, vin jaune

SOUPE DE PANAIIS | 15
parsnip soup, pear, pistachio oil

SALADE DE BETTERAVE | 17
beet salad, whipped ricotta, citrus, walnut

POIREAUX | 12
leeks, goat cheese, hazelnuts, truffle

SALADE DE FENOUIL | 15
fennel, quince, feta, almond

LES PLATS | MAIN COURSE

COQUELET RÔTI | 38
roasted chicken, salsify, sunchoke, natural jus

CANARD À L'ORANGE | 38
duck, daikon radish, endive, orange marmalade

CHEVREUIL GRAND VENEUR | 46
venison loin, celeriac, red cabbage, quince

BISON STRIPLOIN GRILLÉ | 55
braised oxtail, pommes galette, bone marrow, sauce bordelaise

FILET DE BOEUF AU POIVRE | 58
beef filet, texas sweet onion, grilled lettuce, smoked potato puree

HOMARD | 48
lobster raviolo, chanterelle, vadouvan consommé

CABILLAUD & BRANDADE | 36
cod, tomato confit, lemon, caper

SAINT JACQUES | 38
scallops, cauliflower, grapes, pistachio oil, Banyuls vinegar

RISOTTO AU POTIRON
delicata squash, hazelnut, balsamic vinegar
APPETIZER | 18 MAIN | 30

LES GARNITURES | ADDITIONS

CHOUX DE BRUXELLES | 12
brussels sprouts, meyer lemon, crème fraîche, espelette

GNOCCHI À LA PARISIENNE | 10
nutmeg cream, gruyère, jambon de paris

POMME FRITES | 8
tarragon dijonnaise

PETITE SALADE VERTE | 7
butter lettuce, tarragon-shallot vinaigrette

PURÉE DE POMMES DE TERRE FUMÉE | 10
yukon gold potatoes, smoked butter

LES FROMAGES

DAILY SELECTION OF ARTISANAL CHEESES
paired with seasonal marmalades & country bread

THREE | 18 FIVE | 28

LES PLATS DU JOUR

OYSTERS

1/2 DOZEN | 18 DOZEN | 36
rockefeller with spinach, butter & breadcrumb | on the half shell with rosé mignonette & lemon

CAVIAR 1oz | 95

buckwheat blini, crème fraîche

MONDAY

QUENELLE LYONNAISE SAUCE AMÉRICAINE | 31
white fish dumpling, lobster sauce

TUESDAY

CRABE FARCI | 36
crab, savoy cabbage, ginger beurre blanc, trout roe

WEDNESDAY

CASSOULET | 42

THURSDAY

CIVET LAPIN | 42
red wine braised rabbit, bacon, parisian gnocchi, chanterelle

FRIDAY

DOVER SOLE | 75

SATURDAY

CÔTES DE BOEUF (FOR 2) | 138
bone in ribeye, pomme frites, béarnaise
*allow 30 minutes minimum

RENE DE LEON | CHEF DE CUISINE

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.