



## APPETIZERS

escargots garlic-parsley salted butter, crumbs, grilled sourdough	28
foie gras blackberry gel, toasted brioche, shiso	32

roasted bone marrow pickled mustard seeds, red onion jam, herb salad, brioche toast	36
wagyu steak tartare wagyu beef, classic condiments, gaufrette potatoes	32

## SOUPS

french onion caramelized onion, veal demi, gruyere cheese, brioche croutons	18
lobster bisque tomato-lobster cream, sunchoke chips	18

## SALADS

salade du jardin baby lola rosa, endive, red watercress, frisée with raw honey-cider dressing, apples	18
salade lyonnaise bacon lardons, poached egg, sherry vinaigrette, croutons, chives	20
tuna niçoise salad ahi tuna, arugula, fingerling potatoes, haricots verts, nicoise olives, quail egg, confit tomato, anchovies	24
beet salad pickled shallots, whipped goat cheese, cara cara orange, citrus-beet reduction	19

## TO SHARE

baked camembert rosemary honey, puffed pastry	36
cheese board chef's selection - 3 or 5 cheese	24/40
charcuterie board selection of cured meat, paté, pickles, fruit preserves & condiments	24/40
crudites breakfast radish, baby carrots, cherry tomatoes, persian cucumber, endive, baby lettuce, green goddess dressing	24

## RAW BAR

east coast oysters mignonette, tabasco, lemon	18/36
seafood tower tuna tartare, east coast oysters, poached shrimp, lobster, mignonette, cocktail sauce, lemon, tabasco	68
shrimp cocktail poached shrimp, cocktail sauce, lemon	24

## FROM THE GARDEN

pappardelle	wild mushroom and celeriac ragu, fresh herbs, confit tomatoes	28
ratatouille	zucchini, eggplant, charred tomato, garlic toast	32

## FROM THE LAND

le burger	dry-aged beef, brioche bun, red onions, butter lettuce, tomato, chef's sauce	28
steak au poivre with frites	NY strip, au poivre sauce	54
bone-in ribeye for two	dry aged prime ribeye, pommes boulangère, confit garlic	96
spring chicken	finest herbs butter, truffle chicken jus, baby carrots, herb salad	36

## FROM THE SEA

maules marinières	fumet, leeks, baguette	32
branzino	grilled whole branzino, olive oil, olive tapenade	40
poached halibut	asparagus, trout roe beurre blanc, herbs	46
beuillabaisse	saffron, assorted seafood, rouille, baguette	46

## SIDES

bread service warm sourdough with salted french butter	8	haricots verts green beans, marcona almonds, garlic, fines herbs	16
frites dioli	14	pommes puree extra smooth purée	14
wild mushroom fricasse olive oil, fines herbs	16		

*P.S. Don't forget to have a good time*

