



SALADS

salad du jardin

baby lolla rosa, endive, red watercress, frisee with raw honey-cider dressing, apples 18

tuna nicoise salad

ahi tuna, baby gem lettuce, fingerling potatoes, haricots verts, nicoise olives, quail egg, confit tomato, anchovies 24

beet salad

pickled pearl onion, whipped goat cheese, cara cara orange, citrus-beet reduction 19

salade du spring

fava bean, fennel, preserved lemon, avocado, Castelvetrano olives, breakfast radish 19

LARGE PLATES

pappardelle

ratatouille

le burger

steak au poivre with frites

spring chicken

moules marinières

branzino

poached halibut

SOUPS

french onion

caramelized onion, veal demi, gruyere cheese, sourdough croutons 18

soup aux truffes

truffles, chicken consommé, young carrots, shimeji mushroom, puff pastry 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

wild mushroom and celeriac ragu, fresh herbs, confit tomatoes 28

zucchini, eggplant, charred tomato, sourdough 32

dry-aged beef, brioche bun, red onions, butter lettuce, tomato, Gruyère cheese, chef's sauce 28

NY strip, au poivre sauce 54

fines herbes butter, truffle chicken jus, baby carrots, herb salad 36

fumet, leeks, baguette 32

grilled whole branzino, grilled lemon, olive tapenade 40

asparagus, trout roe beurre blanc, herbs 46

SIDES

bread basket

selection of 4 breads 8

haricots verts

green beans, marcona almonds, fines herbes 16

frites

aioli 14

pommes puree

yukon gold potatoes 14

wild mushroom fricassée

seasonal mushrooms 16

grilled asparagus

preserved lemon, olives, extra virgin olive oil, fines herbes 16

LPV PETIT PLATES

escargots

garlic-parsley salted butter, crumbs, grilled baguette 28

foie gras

blackberry gel, toasted brioche, pickled blackberries 32

wagyu steak tartare

wagyu beef, classic condiments, gaufrette potatoes 32

lamb chops

spiced-crust lamb, pomegranate molasses, gastrique, sauce vert, pomegranate 38

duck confit

hudson valley rohan duck, parsnip puree, parsnip crisps, cherry gastrique 32

grilled artichoke

artichoke hearts, fire roasted pepper-tomato sauce, persillade, pickled onion 18

baked camembert

rosemary honey, puff pastry 36

cheese board

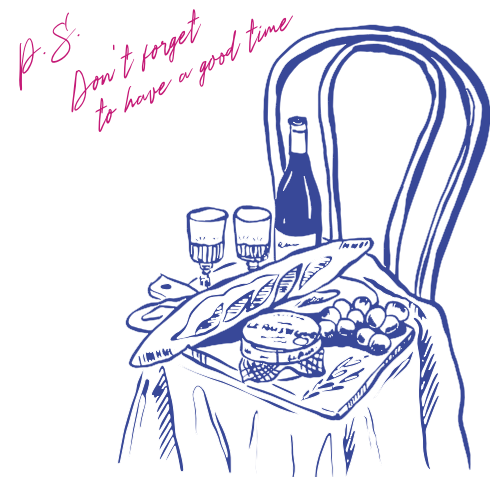
chef's selection - 3 or 5 cheese 24/40

charcuterie board

selection of cured meats, pate, pickles, fruit preserves & condiments 24/40

crudites

breakfast radish, baby carrots, cherry tomatoes, persian cucumber, endive, baby lettuce, green goddess dressing 24



Join us for L'apéro - happy hour
Monday - Friday 5 pm to 7 pm

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness