

Le Comptoir

Salade Folle du Comptoir 7/12

boston bibb, haricots verts, parmesan shavings & truffle dressing

Marinated Mackerel & Pickled Chanterelles 8

Tuna Tartare Japonais 8/14

wasabi, sesame oil & tempura bits

Scallops a la Plancha with Baby Artichokes 9

Warm Goat Cheese on Toast 7

mixed greens, shaved fennel, herb vinaigrette

Pan Seared Rock Shrimp & Hen of the Woods 9

Charcuterie Tasting 12

hazelnut salami, spicy saucisson, duck pate

Steak Tartare "Comme Au Bistro" 10/18

Bacon Cheeseburger Sausage & Lentils 12

Potato Gnocchi with Duck Confit and Butternut Squash 14

Braised Short Ribs 17

celery root mousseline

Roasted Natural Chicken Breast 16

mushroom fricassee

Pan Seared Sterling Farm Strip Steak 26

bearnaise sauce, fingerling potatoes

Long Island Sea Bass a la Plancha 22

cauliflower and leeks

Side Dishes 4

Baby Artichokes

Caramelized Squash with Parmesan

Brussels Sprouts

Spontaneous Chef's Tasting

6 courses \$45