



Coquillage

OYSTERS
Half Dozen 16 / Dozen 30
Littleneck Clams 1.75
Alaskan King Crab 22
Shrimp Cocktail 13
PLATEAU DE LA MER 85

CHARCUTERIE

20 Petit / 35 Grand
9 each
Pâté de Campagne
Pâté Grand-Mère
Tête Pressée
Saucisson à l'Ail
Pork Rillettes
Jambon de Paris

HORS D'OEUVRES

Escargots 13
carrots, shallots & burgundy
Pasta Provençal 15 / 23
octopus, tomato, capers & olives
Foie Gras Gâteau 16
concord grape, butternut squash & pistachio brittle
Coquilles St. Jacques 12
scallops, trumpet royale, crème fraîche & gruyère
Candy Striped Beets 11
green apple, basil & chèvre
Steak Tartare 13
jardinière, romaine & pomme croquante
Little Gem Lettuces 10
endive, pear & walnuts

ENTRÉES

Trout 25
clams, potatoes, fennel & bouillabaisse jus
Skate Amandine 22
crab beignet, haricots verts, brown butter & almond nage
Lamb 24
leg, neck, tongue, artichokes & piperade
Shoulder Steak 28
grilled onions, roquefort butter & pommes dauphine
Burger 18
dry aged beef, béarnaise cheese, spinach & pommes frites
Pork 23
boudin blanc, tenderloin, cheek, parsnip & prunes
Duck 26
farro, brussels sprouts & sauce albufera

Coq au Vin Jaune for Two 58
egg noodles, hen of the woods & bacon

GARNITURES

Butternut Squash 8
pomegranate molasses & pumpkin seeds

Grilled Leeks 8
pommery mustard & lemon vinaigrette

Pommes Frites 8
aioli & brown butter sabayon

Shiitake Mushrooms 8
brussels & black garlic

Pommes Purée 8

Roasted Sunchokes 8
hazelnuts, yogurt & sherry gastrique

CHEF & OWNER
Michael Toscano

*Eating raw or undercooked fish, shellfish, eggs, or meat
increases the risk of foodborne illnesses.*

20% gratuity may be added to parties of six or more