

PISTACHE

LES POTAGES

- SOUP DU JOUR 9
- ONION SOUP GRATINEE. 11
with Gruyère Cheese

LES SALADES

- LE PUY LENTIL SALAD 13
Shaved Garden Vegetables, Fresh Herbs,
Whole Grain Mustard Vinaigrette *gf, v*
- ROASTED BEET SALAD 15
Smoked Ricotta, Cara Cara Orange, Candied Pecans,
Watercress, Orange Maple Vinaigrette *gf, veg*
- ARUGULA & PARMESAN. 14
Local Baby Heirloom Tomato, Shaved Fennel,
Parmesan-Reggiano, Lemonette Dressing *gf, veg*

LES PETITS PLATS

- BURGUNDY ESCARGOT 13
Lemon Garlic Butter *gf*
- CHARRED BROCCOLINI & EGGPLANT . . . 15
Roasted Garlic Hummus, Kalamata Olive, Mint, Feta,
Preserved Lemon *gf, veg*
- ZUCCHINI BLOSSOM BEIGNETS 14
Pontano Farms Zucchini Blossoms, Boursin, Ricotta,
Tomato Confit, Basil Pesto, Aged Balsamic *veg, gf*
- CAULIFLOWER RISOTTO PRIMAVERA . . . 16
Carrot, Snow & Snap Pea, Broccolini, Spinach,
Lemon, Fine Herbs, Shaved Parmesan *gf, veg*
- MOULES “MARINIÈRE” 14
P.E.I. Mussels, White Wine-Garlic Shallot Broth *gf*
- TARTARE DE SAUMON* 16
Hand Chopped Salmon, Charred Pineapple,
Cucumber, Avocado, Jalapeno, Key Lime Aioli,
Taro Chips *gf*
- SMOKED SALMON*. 24
Red Onions, Capers, Eggs, Sour Cream,
Toasted Brioche
- TUNA TARTARE* 22
Edamame Purée, Mango, Charred Scallion, Fresno
Chili, Ponzu, Wonton Crisp *gf*
- PETIT STEAK TARTARE* 18
Hand-Cut, Traditional Garnish, Farm Egg,
Grilled Sourdough *gf*

gf Gluten Free *veg* Vegetarian *v* Vegan

LES POISSONS

- MOULES FRITES “MARINIÈRE” 27
Prince Edward Island Mussels,
White Wine-Garlic-Shallot Broth, Pommes Frites *gf*
- GRILLED SALMON 29
Signature Ratatouille, Arugula, Basil,
Red Pepper Coulis *gf*
- DAYBOAT SWORDFISH. 36
Crushed Chickpea Salad, Zahtar Roasted Eggplant,
Watercress, Charred Lemon *gf*

LES VOLAILLES

- BELL & EVANS CHICKEN BREAST*. 29
Bone-In, Pan Roasted, Baby Artisan Tomatoes,
Roasted Mushrooms, Sautéed Broccolini, Pommes
Purée, Roasted Garlic & Black Truffle Jus *gf*
- GRILLED CHICKEN PAILLARD 24
Lightly Pounded Marinated Chicken Breast,
Baby Arugula, Local Heirloom Tomatoes,
Shaved Fennel, Parmiggiano-Reggiano,
Lemonette Dressing *gf*
- HUDSON VALLEY DUCK BREAST 34
Smoked Polenta, Baby Spinach, Candied Cashews,
Cherry Gastrique *gf*

LES VIANDES

- STEAK FRITES. 38
10oz Creekstone Farms Center Cut NY Strip,
Maître D’ Butter, Pommes Frites *gf*
- FILET AU POIVRE. 44
Pepper Crusted Beef Tenderloin,
Black Pepper Brandy Sauce, Pommes Frites *gf*
- BEEF BOURGUIGNON 32
Red Wine Braised Short Rib, Roasted Button
Mushrooms, Pearl Onions, Lardons, Glazed Carrots,
Pomme Purée, Red Wine Jus *gf*
- ROSSINI BURGER. 28
Chuck, Brisket, Short Rib Blend, Foie Gras,
Roasted Mushrooms, Truffle Jus, Brioche Bun
- STEAK TARTARE 36
Hand-Cut, Traditional Garnish, Farm Egg,
Grilled Sourdough, Pommes Frites *gf*

LES PLATS VEGAN

- VEGAN VEGETABLE PLATE 22
Market Selection, Ratatouille, Lentil Salad,
Grilled Portobello, Tempura Zucchini Blossom *v*
 - VEGAN BURGER 16
Beyond Meat Patty, Romaine, Tomato, Onion,
Potato Bun, Pommes Frites *v*
- Add Vegan Cheddar 2

ACCOMPAGNEMENT

- TRUFFLE MAC & CHEESE...14
- MASHED POTATOES 8
- GARLIC HARICOTS VERTS.... 7
- SIDE SALAD..... 9
- TRUFFLE & BLUE FRIES.....12
- POMMES FRITES..... 7
- RATATOUILLE 9

*Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses



WINES BY THE GLASS

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| Champagne, Pommery Royal Brut, Reims NV | 22 |
| Champagne, Veuve Clicquot, Brut NV, Reims | 28 |
| Champagne, Pommery Pop Pink, NV, Reims (Split) | 37 |
| Prosecco, La Gioiosa Prosecco Treviso, Italy NV (Split) | 11 |
| Sparkling, Blanc de Blancs, Francois Montand, Brut NV | 10 |
| Sparkling, Rosé, G. Bertrand, Crémant de Limoux '16 | 16 |

les blancs

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| Sauvignon Blanc, Franc Beausejour, Bordeaux '19 | 10 |
| Sauvignon Blanc, Ferrari Carano, Fumé Blanc, Sonoma County, CA '20 | 12 |
| Sauvignon Blanc, Sancerre, Domaine de la Villaudière, France '20 | 16 |
| Chardonnay, Bernier, '19 | 11 |
| Chardonnay, Starmont, Carneros '17 | 14.5 |
| Chardonnay, Pouilly-Fuissé, Domaine Gonon '19 | 19.5 |
| Chardonnay, Domaine Chavy Chouet, Bourgogne '17 | 19 |
| Pinot Grigio, Bertani, Italy '20 | 10 |
| Riesling, Trimbach, Alsace '18 | 16 |
| Vouvray, Château de Valmer, Loire Valley '16 | 12 |

les rosés

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| Rue de St.Tropez "83", Côtes de Provence '20 | 10 |
| La Chapelle Gordonne, Côtes de Provence '17 | 16 |

les rouges

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| Bordeaux, Château Clou du Pin '19 | 11 |
| Bordeaux, Château Viaud de Lalande, Pomerol '18 | 17.5 |
| Malbec, Petit Jammes, Cahors '19 | 12 |
| Côtes du Rhône, Domaine La Grangette, Saint Joseph '16 | 11 |
| Cabernet Sauvignon, Picket Fence, Alexander Valley '15 | 12.5 |
| Cabernet Sauvignon, Joel Gott, CA '18 | 14 |
| Merlot, Drum Heller, Columbia Valley '17 | 10 |
| Pinot Noir, Ron Rubin, Russian River Valley '16 | 13 |
| Pinot Noir, Bourgogne, Vignerons De Bel Air '17 | 16 |

SPECIALTY COCKTAILS

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| ENZONI | 15 |
| Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes | |
| LONDON CALLING | 12 |
| Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange | |
| PISTACHE MOSCOW MULE | 13 |
| Tito's Handmade Vodka, Ginger Beer, Lime, Fresh Basil | |
| PISTACHE SPRITZER | 14 |
| Lillet Rose, Sparkling | |
| FRENCH 75 | 14 |
| Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup | |
| LAVENDER MARTINI | 14 |
| Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup | |
| FRENCH PEAR MARTINI | 15 |
| Grey Goose Le Poire, St. Germain, Sparkling | |
| TRES AMIGAS | 14 |
| Patron Silver, St. Germain, Lime Juice, Splash of Soda | |



FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28
SEVEN | 38 EXTRA | 5

fromage

DELICE DE BOURGOGNE | COW | SOFT
Triple Cream, Smooth, Mushroomy

BRIE | COW | SOFT
Mild, Double-Cream, Supple

MORBIER | COW | SEMI SOFT
Pressed with Ash Line, Mild, Sweet

RACLETTE DE SAVOIE | COW | SEMI HARD
Pressed Raw Milk, Fruity, Pungent

GRUYÈRE | COW | HARD
Aged 6 months, Earthy, Nutty, Intense (Switzerland)

AGED CHEDDAR | COW | HARD
Crumbly, Mild Flavor (USA)

PARMESAN-REGGIANO | COW | HARD
Aged 18-24 months, Gritty Texture, Fruity, Nutty (Italy)

MANCHEGO D.O.P. | SHEEP | HARD
Aged 6 Months, Raw Milk, Semi Cured, Tangy (Spain)

ROQUEFORT | SHEEP | SOFT | BLUE
Raw Milk, Cave Aged, Creamy, Sharp

CHABICHOU | GOAT | SOFT
Natural Rind, Firm, Creamy Texture

CHÈVRE BUCHETTE | GOAT | SOFT
Fresh Goat Cheese with Garlic & Herbs

charcuterie

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Semi-Hard Saucisson

CHORIZO
Spicy, Smoked Paprika Sausage (Spain)

PATÉ DE CAMPAGNE
Country Style

JAMBON DE BAYONNE
Cured, Aged Ham

DUCK "HAM"
Smoked Duck Breast

DUCK PROSCIUTTO
Dry Cured

SALCHICHÓN IBÉRICO
Dry Cured (Spain)