

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,
Fingerling Chips, Whole Grain Mustard Vinaigrette *gf,v*
- ROASTED BEET SALAD 15
Whipped Goat Cheese, Naval Oranges, Arugula
& Endive, Toasted Almonds, Honey Tarragon
Vinaigrette *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*
- ROASTED CAULIFLOWER & BROCCOLINI 15
Capers, Espelette, Tomato Gremolata,
Roasted Garlic & Basil Aioli, Parmesan Reggiano *veg*
- ZUCCHINI BLOSSOM BEIGNETS 14
Pontano Farms Zucchini Blossoms, Boursin, Ricotta,
Tomato Confit, Basil Pesto, Toasted Pine Nuts,
Aged Balsamic *veg, gf*
- CAULIFLOWER RISOTTO..... 16
Baby Spinach, Lemon, Grilled Broccolini,
Crispy Capers, Ciabatta Croutons,
Shaved Parmesan Reggiano
- MOULES “MARINIÈRE” 14
P.E.I. Mussels, White Wine-Garlic Shallot Broth *gf*
- SMOKED SALMON*. 24
Red Onions, Capers, Eggs, Sour Cream,
Toasted Brioche
- TARTARE DE SAUMON* 16
Smoked & Fresh Salmon, Avocado Mousse,
Grapefruit, Ginger Oil, Pickled Shiitake, Cilantro,
Lemon Aioli, Potato Crisps *gf*
- SEARED TUNA CRUDO* 22
Avocado, Charred Scallions, Confit Peppers,
Opal Basil, Lemon Ailoi, Fingerling Chips *gf*
- PETIT STEAK TARTARE* 16
Hand-Cut Tenderloin,
mixed with Traditional Condiments *gf*

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
- MAHI MAHI..... 34
Char Grilled, Cauliflower Risotto, Baby Spinach,
Grilled Broccolini, Ciabatta Croutons, Crispy Capers,
Lemon Beurre Blanc *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
**Allow Long Cooking Time gf*
- GRILLED CHICKEN PAILLARD 24
Lightly Pounded Marinated Chicken Breast, Baby
Arugula, Local Baby Heirloom Tomatoes, Shaved
Fennel, Parmesan-Reggiano, Lemonette Dresinsg *gf*
- HUDSON VALLEY DUCK BREAST 36
Pan Roasted, Creamy Truffle & Parmesan Polenta,
Baby Spinach, Apple & Pear Chutney, Strawberry
Balsamic Duck Jus

LES VIANDES

- STEAK FRITES..... 38
10oz Creekstone Farms Center Cut NY Strip,
Maître D’ Butter, Pommes Frites *gf*
- FILET AU POIVRE..... 42
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, Roasted Carrots,
Pomme Purée, Red Wine Jus *gf*
- ROSSINI BURGER..... 28
Chuck, Brisket, Short Rib Blend, Foie Gras,
Roasted Mushrooms, Truffle Jus, Brioche Bun

ASSIETTE DE LÉGUMES

- 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

**gf* Gluten Free

veg Vegetarian

v Vegan

ACCOMPAGNEMENT

- | | | | |
|------------------------------|-------------------------|-----------------------------|---------------------|
| TRUFFLE MAC & CHEESE...14 | MASHED POTATOES 8 | GARLIC HARICOTS VERTS.... 7 | RATATOUILLE 9 |
| TRUFFLE & BLUE FRIES12 | POMMES FRITES..... 7 | SAUTEED ASPARAGUS 10 | SIDE SALAD..... 9 |

CHEF DE CUISINE
Isaac Cerny

\$6 Sharing charge for entrees. 18% Gratuity will be added for parties of 7 or more.
**Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses*



WINES BY THE GLASS

les bulles

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

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

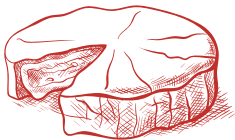
Rue de St.Tropez "83", Côtes de Provence '20	10
La Chapelle Gordonne, Côtes de Provence '17	16

les rouges

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

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)