

PISTACHE

LES POTAGES

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

LES SALADES

- LE PUY LENTIL SALAD 14
Tabil Roasted Carrots, Housemade Raisins,
Charred Red Onion, Orange, Pistachio,
Fresh Herbs, Tahini Dressing *gf, veg*
ROASTED BEET SALAD 15
Smoked Ricotta, Cara Cara Orange, Candied Pecans,
Watercress, Orange Maple Vinaigrette *gf, veg*
ARUGULA & PARMESAN.....15
Beefsteak Tomatoes, 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*
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
PETIT STEAK TARTARE* 22
Hand-Cut, Traditional Garnish, Farm Egg,
Grilled Sourdough
PATÉ DE CAMPAGNE 14
House Made Pickles, Mustards, Petite Salad

**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 32
Signature Ratatouille, Arugula, Basil Pesto,
Balsamic Drizzle *gf*
ROASTED BRANZINO 36
White Bean Purée, Artichoke Barigoule,
Sauce Vierge *gf*

LES VOLAILLES

- CRYSTAL LAKE FARMS
CHICKEN BREAST*..... 29
Oyster Mushroom, Black Kale, Fingerling Potato,
Tomato Soubise *gf*
GRILLED CHICKEN PAILLARD 24
Marinated Chicken Breast, Baby Arugula,
Beefsteak Tomatoes, Shaved Fennel,
Parmigiano-Reggiano, Lemonette Dressing *gf*
HUDSON VALLEY DUCK BREAST 34
Smoked Polenta, Baby Spinach, Candied Cashews,
Blackberry Port Compote *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..... 36
Red Wine Braised Short Rib, Roasted Button
Mushrooms, Pearl Onions, Lardons, Glazed Carrots,
Pomme Purée, Red Wine Jus
ROSSINI BURGER..... 32
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

MIKE BURGIO
CHEF DE CUISINE

\$6 Sharing charge for entrees. 18% Gratuity will be added for parties of 7 or more.



WINES BY THE GLASS

les bulles

Champagne, Pommery Royal Brut, Reims NV	22
Champagne, Charles Le Bel "Inspiration", Brut, NV	27
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

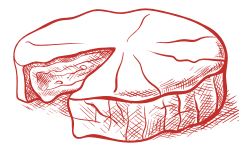
Rue de St.Tropez "83", Côtes de Provence '20	10
La Chapelle Gordonne, Côtes de Provence '17	16

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

ST. ANDRES | 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
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)