

PISTACHE

LES POTAGES

- SOUPE DU JOUR 9
- SOUPE A L'OIGNON GRATINEE 11
with Gruyère Cheese

LES SALADES

- ROQUETTE & PARMESAN 14
Arugula, Local Baby Heirloom Tomato, Parmesan-
Reggiano, Lemonette Dressing *gf, veg*
- SALADE DE LENTILLES DU PUY 13
Lentils, Shaved Garden Vegetables, Fresh Herbs,
Fingerling Chips, Whole Grain Mustard Vinaigrette *gf, v*
- SALADE DE BETTERAVES 15
Roasted Beets, Whipped Goat Cheese, Cara Cara
Orange, Endive & Arugula, Toasted Almonds,
Honey & Tarragon Vinaigrette *gf, veg*

LES PETITS PLATS

- ESCARGOTS DE BOURGOGNE. 13
Lemon Garlic Butter *gf*
- BEIGNETS DE FLEURS DE COURGETTES 14
Tempura Pontano Farms Zucchini Blossoms, Boursin,
Tomato Confit, Basil pesto, Toasted Pine Nuts,
Aged Balsamic *veg*
- RISOTTO DE CHOU-FLEUR 16
Cauliflower Risotto, Baby Spinach, Lemon,
Grilled Broccolini, Crispy Capers, Ciabatta Croutons,
Shaved Parmigiano Reggiano
- MOULES "MARINIÈRES". 14
P.E.I. Mussels, White Wine-Garlic Shallot Broth *gf*
- SAUMON FUME. 24
Locally Smoked Salmon, 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*
- CRUDO DE THON 22
Seared Yellowfin Tuna, Avocado,
Charred Scallions, Confit Peppers, Opal Basil,
Lemon Aioli, Fingerling Chips *gf*
- RAVIOLIS DE LAPIN 17
Braised Rabbit Ravioli, Herbes de Provence,
Boursin, Parsnip, Dijon Vin Blanc
- RIS DE VEAU 20
Roasted Veal Sweetbreads, Butternut Squash,
Forrest Mushrooms, Lardons, Caramelized Pears,
Watercress, Roasted Bone Marrow Bordelaise
- STEAK TARTARE. 16
Hand-Cut Tenderloin,
Mixed with Traditional Condiments *gf*

LES POISSONS

- MOULES FRITES "MARINIÈRES" 27
Prince Edward Island Mussels, Pommes Frites,
White Wine-Garlic-Shallot Broth, *gf*
- FILET DE SAUMON. 29
Grilled Atlantic Salmon, Signature Ratatouille,
Arugula, Basil-Red Pepper Coulis *gf*
- ESPADON 34
Char Grilled Local Day Boat Swordfish, Cauliflower
Risotto, Baby Spinach, Grilled Broccolini, Ciabatta
Croutons, Crispy Capers, Lemon Beurre Blanc
- LEGINE. 44
Pan Roasted Chilean Seabass, Butternut
Squash, Brussels Sprouts, Spaghetti Squash,
Honey Glazed Parsnips, Sherry Bacon Jus

LES VOLAILLES

- SUPREME DE POULET** 29
Pan Roasted Bone-In Bell & Evans Chicken Breast,
Baby Artisan Tomatoes, Roasted Mushrooms,
Sautéed Broccolini, Pommes Purée, Roasted Garlic &
Black Truffle Jus, **Allow a Minimum of 25 Minutes *gf*
- COQ AU VIN 29
Braised Bell & Evans Chicken,
Roasted Button Mushrooms, Lardons, Pearl Onions,
Butter Basted Carrots & Potatoes, Red Wine Jus *gf*
- MAGRET DE CANARD 34
Pan Roasted Hudson Valley Duck Breast,
Caramelized Fennel, Anjou Pear, Asparagus,
Walnuts, 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*
- BŒUF BOURGUIGNON 32
Red Wine Braised Short Rib,
Roasted Button Mushrooms, Pearl Onions,
Lardons, Roasted Carrots, Pomme Purée,
Roasted Garlic & Black Truffle Jus *gf*
- AGNEAU A LA PROVENÇALE 36
Boneless Rack of Lamb, Herb Crusted & Char
Grilled, Braised White Beans, Confit Garlic,
Roasted Cherry Tomatoes, Fennel, Basil Pesto *gf*
- HAMBURGER "ROSSINI". 35
Chuck, Brisket, Short Rib Blend, Foie Gras,
Roasted Mushrooms, Truffle Jus, Brioche Bun

ASSIETTE DE LÉGUMES

- VEGAN VEGETABLE PLATE 24
Market Selection, Ratatouille, Lentil Salad, Grilled
Portobello, Tempura Zucchini Blossom *v*

ACCOMPAGNEMENT

- TRUFFLE MAC & CHEESE 14 MASHED POTATOES 8 GARLIC HARICOTS VERTS 8 RATATOUILLE 9
- TRUFFLE & BLUE FRIES .12 POMMES FRITES 7 SAUTEED ASPARAGUS .10 SIDE SALAD 9

CHEF DE CUISINE
Isaac Cerny

**gf* Gluten Free *veg* Vegetarian *v* Vegan

SOUS CHEF
Joel Sentongo

\$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