

# DINNER

## Boards

### CHEESE BOARD

with citrus honey, hazelnuts, pickled strawberries, and seasonal jam

select three 14 / all five 19

**BRIE (COW) / FOURME D'AMBERT (COW)**

**COMTE (COW) / CHEVROTIN (GOAT)**

**PETIT BASQUE (SHEEP)**

### CHARCUTERIE BOARD

with country bread, dijon mustard, and cornichons

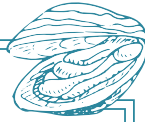
select three 14 / all five 19

**DUCK SALAMI / COUNTRY PATE**

**PARMA PROSCIUTTO / RILLETTES**

**SAUCISSON SEC**

## Raw Bar



**LARGE SHRIMP COCKTAIL (5)** 15

**HALF DOZEN OYSTERS** 16

Seasonal

**WHOLE LOBSTER** 34

Cold with dijonaise, tomato salad

**SEAFOOD CEVICHE** 13

### SEAFOOD TOWERS

**Petite** 59

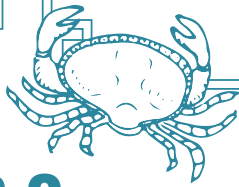
Oysters, Shrimp, Mussels, and Ceviche

**Deluxe** 89

Oysters, Shrimp, Mussels, Half Lobster, and Ceviche

**Royal** 139

Oysters, King Crab Legs, Shrimp, Mussels, Whole Lobster, and Ceviche



## Plat du Jour

**MONDAY CHEF'S RAGU** 19

Confit tomato, pappardelle pasta

**TUESDAY HALF CHICKEN** 18

Duck fat roasted, pommes frites

**WEDNESDAY PAELLA TRADITIONAL** 25

**THURSDAY BEEF WELLINGTON** 32

Haricot verts, perigourdine sauce

**FRIDAY BOUILLABAISSE** 26

Roasted garlic, pepper rouille, toasted baguette

**SATURDAY BUTTER POACHED LOBSTER** 34

Tarragon gnocchi, peas

**SUNDAY ORANGE GLAZED HALF DUCK** 24

Pomme frites

## STARTERS

### FRENCH ONION SOUP

Caramelized onion beef broth, gruyere, crouton

### MIXED GREEN SALAD

Bleu cheese, poached pear granola

### SMOKED SALMON RILLETTES

Cucumber, avocado

### BEET SALAD

Bruléed goat cheese, anjou pear and arugula

### CLASSIC CAESAR

### BURRATA HEIRLOOM TOMATO SALAD

### SEAFOOD TARTINE SALAD

Open face crab, shrimp, fennel, tomato, arugula salad, garden aioli

### ESCARGOTS BURGUNDY

Garlic, parsley, butter

### SEARED HUDSON VALLEY FOIE GRAS

Brandy, pear puree, preserved apricots

### ROASTED VEAL SWEETBREADS

Mushrooms, confit shallots, leek pistachio pistou

### PRIME STEAK TARTARE

Capers, herbs, dijon, frites

**9 STEAK FRITES** 20

**8 FILET MIGNON** 32

Hand cut fries. Sauce choice: roquefort, peppercorn, or béarnaise

**13 COQ AU VIN** 20

Braised chicken leg, lardons, mushroom, carrots, potato, red wine

**12 BUTTER ROASTED SALMON** 23

Grain mustard lentils, vegetables

**8 DUCK CONFIT** 22

Roasted potatoes, mushroom ragu

**12 RACK OF LAMB** 28

Mustard crusted, ratatouille

**12 BRANZINO MEDITERRANEAN** 28

Tomato, olives, garlic confit, orzo

**21 MUSSLES & FRITES** 18

White wine garlic broth and pomme frites

**15 DIJON CHICKEN PAPPARDELLE PASTA** 18

Roasted tomato, olive oil, garlic, chilli flakes

**HOMEMADE RICOTTA SPINACH RAVIOLI** 18

Mushrooms, white wine tarragon sauce

**ROASTED TROUT AND ALMONDS** 19

Haricot verts, brown butter

**BEEF BOURGUIGNON** 22

Braised beef, mushroom, carrot, potato, red wine

## SIDES

**TRUFFLE FRITES** 6

**MASH POTATO** 6

**RATATOUILLE** 6

**HARICOTS VERTS** 6

**MUSHROOMS** 8

**PRIX FIXED MENU** 32

3 course dinner, ask your server for today's items