



le menu

oysters on the half shell	
half dozen	22
dozen	42
appetizers	
escargot	18
garlic . parsley . butter	
soupe a l'oignon	18
roasted kabocha squash soup	18
duck fat croutons . parsley oil	
mesclun salad	18
creme dijonnaise . breaded camembert . grape . pistachio	
salade landaise	21
frisee . duck confit . smoked breast . chicken liver mousse	
beets	18
whipped goat cheese . hazelnut . lemon & honey vinaigrette	
salmon trio	20
tartare . gravlax . roe . egg . creme fraiche	
moules frites	22 / 40
shallot white wine . parsley butter . cornichon & caper aioli	
entrees	
risotto	38
cauliflower . broccoli rabe . parmesan	
potato crusted stripe bass	44
confit fennel & peppers . swiss chard . sauce bouillabaisse	
pork tenderloin	42
bacon . parsnip puree . brussels sprout . apple calvados sauce	
cassoulet	44
cannelini bean ragout . duck confit . toulouse & garlic sausages	
* filet mignon	49
duck fat potato . creamed spinach . mushroom . veal jus	
desserts	
creme brulee	15
vanilla bean	
profiteroles	15
vanilla bean ice cream . chocolate sauce . almond	
french toast	16
hazelnut creme anglaise . salted caramel ice cream	
chocolat fondant	16
banana . lemon ice cream	
strawberry tarte	15
cheese cremeux . sorbet	
3 courses	75
* supplement	5