

# DINNER

Daily | 5:00 - 10:00

## APPETIZERS

*Field Greens*  
moscatel vinaigrette, Gruyere\* \$11

*White Belgian Endive Salad*  
fresh cheese, honey vinaigrette, roasted grapes, walnuts\* \$13

*Octopus Terrine*  
smoked cherries, marcona almonds, cucumber, fennel,  
pickled radish \$19

*Seared Scallop*  
new potatoes, bacon, champagne beurre blanc,  
fried leeks \$19

*Lamb Tartare*  
smoked anchovy mustard, macerated shallots, chervil,  
potato roll\* \$19

*Spring Onion Tart*  
sheep cheese, sorrel, sherried raisins, pea tendrils \$17

*Roasted Marrow Bones*  
chili braised octopus, orange segments,  
elephant garlic chips \$22

*Seared Foie Gras*  
sweet pickled rhubarb, black garlic zucchini bread,  
toasted almonds\* \$26

*Foie Gras Torchon*  
grilled apricot, spring onion relish, buckwheat popcorn \$20

## ENTRÉES

*Daily Fish*  
market price

*Chicken-Fried Trout*  
pickled carrots, dill, radishes, dijon, gribiche\* \$28

*Seared Duck Breast*  
braised belgian endive, pepper medley, snap peas, dijon cream\*  
\$31

*Bell Pepper & Goat Cheese Raviolo*  
hedgehog mushrooms, pea purée, marcona almonds\* \$27

*Fried Chicken "Coq au Vin"*  
pommes raclette, bacon glazed mushrooms,  
rosemary-balsamic jus \$29

*Braised Lamb Shank*  
potato cake, swiss chard, anchovy, basil vinaigrette \$33

*Hanger Steak Au Poivre*  
frites, goat cheese\* \$28

*New York Steak*  
caramelized onion & herbs de Provence butter,  
pickled sea beans, frites\* \$45

*Baguette Jambon de Paris*  
gruyère, dijon, greens \$13

*Double Brie Burger*  
spiced ketchup, onion, pickles, fries\* \$16  
(available à L'américaine)

WE ARE NO LONGER A GRATUITY FREE RESTAURANT.

## CHALKBOARD SPECIALS

Charcuterie Board  
*daily selection*  
\$26

Oysters,  
*Daily Selection\**  
\$3.50 ea. / \$36dz.

Cheese Plate  
*daily selection*  
\$6.50 ea. / \$16

Soupe du Jour,  
\$6 cup / \$10 bowl

## SIDES

Castelvetroano & Niçoise Olives \$4

Macaroni Gratin \$10

Pomme Purée, Raclette \$8

Frites, Béarnaise Aioli\* \$7

Grilled Asparagus,  
Pink Peppercorn Aioli,  
Sunflower Seeds\* \$12

Roasted Mushrooms,  
Black Garlic Vinaigrette,  
Hazelnuts \$12

Sunchokes, Mint Aioli,