

DINNER

Daily | 5:00 - 10:00

APPETIZERS

Field Greens

moscatel vinaigrette, Gruyere* \$12

Compressed Melon Salad

wasabi arugula, tomatoes,
Oregon Blue, strawberry-mint vinaigrette \$14

Mussels

chickpea cake, harissa stewed tomatoes,
pears, spiced aioli \$17

Seared Scallop

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

Lamb Tartare

smoked anchovy mustard, macerated shallots, chervil,
potato roll* \$18

Golden Beet Tart

flageolet beans, watercress, walnuts, olives \$17

Roasted Marrow Bones

chili braised octopus, orange segments,
elephant garlic chips \$22

Seared Foie Gras

corn & rye éclair, pickled mushrooms, grilled corn,
espelette honey * \$26

Foie Gras Torchon

spiced blueberry compote, granola, plum butter, basil \$20

ENTRÉES

Daily Fish market price

Chicken-Fried Trout

pickled carrots, dill, radishes, dijon, gribiche* \$28

Seared Duck Breast

green beans, corn, ricotta, huckleberry relish \$32

Crooked Neck Squash

couscous, peppers, parsley crème fraiche, cherry tomato, chanterelles \$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 \$34

Hanger Steak Au Poivre

frites, goat cheese* \$28

New York Steak

caramelized onion & herbs de Provence butter,
green beans, frites* \$45

Baguette Jambon de Paris

gruyère, dijon, greens \$13

Double Brie Burger

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

CHALKBOARD SPECIALS

Charcuterie Board

daily selection
\$28

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

Cheese Plate

daily selection
\$6.50 ea. / \$16

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

SIDES

Castelvetrano & Niçoise Olives \$4

Macaroni Gratin \$10

Pomme Purée, Raclette \$8

Frites, Béarnaise Aioli* \$7

Summer Squash, Peaches,
Poppyseed Vinaigrette, Sheep Cheese,
Truffles* \$12

Roasted Mushrooms,
Black Garlic Vinaigrette,
Hazelnuts \$12

Tomatoes, Whipped Olive Oil,
Basil, White Balsamic \$12