

FRUITS DE MER

seafood

Oysters 4.50 EACH
THREE PIECES MINIMUM
Mookie Blues, ME
Island Creek, MA
Capital, WA

Sea Urchin
White Verjus
19.00

Gulf Blue Crab Rémoulade
17.50

Poached Shrimp, Court Bouillon
16.00 FOUR PIECES

Plateau
12 Oysters, 4 Shrimp, Crab
78.00

PETITS PLATS

small plates

Oeufs Mayonnaise
2.50 EACH

Trout Roe Tartlet
7.00 EACH

Serrano Ham
8.50

Potato and Leek Croquettes
Gruyère, Herb Crème Fraîche
8.50

Fried Frog Legs en Aigre Doux
Garlic, Lemon
14.00

Epoisses Toast
13.50

HORS D'ŒUVRES

appetizers

Butter Lettuce Salad
Fines Herbes, Radishes
14.50

Endive and Apple Salad
Walnut, Fromage Fourme d'Ambert
16.50

Foie Gras Confit
Cherry, Hazelnut, Brioche
24.00

Chicken Liver Terrine
Apple Compote, Brioche
18.00

Steak Tartare
Egg Yolk, Pissaladière Lavash
22.00

Oysters Gratinées
Choucroute, Crème Fraîche
20.00

Seafood Sausage
Pine Nuts, Beurre Rosé
20.00

Escargots Bordelaise
Mushroom Duxelles, Garlic, Parsley
20.00

Sweetbreads Grenobloise
Sweet Onion, Capers, Brown Butter
22.00

Marrow Bones "Blue Ribbon"
Bacon Marmalade, Country Bread
18.50

PLATS DE RESISTANCE

main courses

Pasta à la Monégasque
Spaghetti, Tomato, Anchovy
24.00

Gulf Flounder Gratinée
Spinach, Shrimp Cream
36.00

Arctic Char Amandine
Haricots Verts, Sunchoke,
Beurre Noisette
38.00

Roast Chicken
Friséé, Jus au Vinaigre
28.00

Braised Rabbit Leg
Saucisse Chipolata, Pommes Pureé,
Dandelion
32.00

Quail à la Chasseur
Mushrooms, Cabbage, Vin Jaune
38.00

Hamburger
Fully Dressed with Frites
22.00

Duck Confit
Vegetables Écrasés, Sauce Alicuit
30.00

Lamb Leg Persillade
Swiss Chard, Tomato
28.00

Tripes à la Provençale
28.00

Steak Frites
Ribeye, Sauce Choron, Herb Jus
48.00

GARNITURES

sides

Haricots Verts
9.00

Grilled Gem Lettuces
Sauce Ravigote
9.00

Pommes Frites
Aioli
8.00

Pommes Purée
8.50

DESSERTS

desserts

Île Flottante
Apple, Pistachio
13.00

Chestnut Pot de Crème
Milk Chocolate, Salted Caramel
12.50

Gâteau Marjolaine
Hazelnut, Praline, Crème Anglaise
14.00

Tarte au Chocolat
Mint Sherbet
12.50

Marzipan and Cherry Ice Cream
Almond Tuile
8.50

Palmier Ice Cream
Calvados Caramel
8.50

Pear Sorbet
7.00

A 20% charge will be added to your bill in lieu of gratuity. It allows us to distribute that amount more evenly among our entire staff, and to include our dishwashers and cooks who have contributed to your meal. If you have any questions, please ask to speak to one of our managers and we would be happy to provide more detail.

Bread available upon request