

FRUITS DE MER seafood

Beausoleil Oyster
3.75 EACH 3 PCS MINIMUM

Shiqoku Oyster
4.25 EACH 3 PCS MINIMUM

Dungeness Crab Remoulade
16.00

Poached Shrimp, Court Bouillon
14.00 FOUR PIECES

Sea Urchin, White Verjus
12.50

Plateau
12 Oysters, 4 Shrimp, Crab
65.00

Grand Plateau
12 Oysters, 8 Shrimp, Sea Urchin,
Mussels, Crab, Lobster Tail
120.00

PETITS PLATS small plates

Vegetable Pickles
6.00

Oeufs Mayonnaise
Pimentón, Chervil
5.50

Picholine Olives
Preserved Lemon, Chartreuse
7.00

Camembert Beignets
7.00

Potato and Leek Croquettes
Gruyère, Herb Crème Fraîche
7.50

Pommes Gaufrette
Whipped Chicken Liver
8.50

Frog Legs en Aigre Doux
Garlic, Lemon
12.50

Chicken Wings Persillade
Parsley Breadcrumbs
9.50

HORS D'ŒUVRES appetizers

Butter Lettuce Salad
Fines Herbes, Radishes
12.50

Rabbit Rillettes
Pistachio, Cherry, Crouton
13.50

Pâté de Campagne
Whole Grain Mustard, Cornichons
14.50

Steak Tartare
Egg Yolk, Pissaladière Lavash
16.50

Chicken and Vegetable Soup
Wild Rice, Sprouted Grains
12.00

Steamed Mussels
MB Bière, Garlic Sausage
16.00

Seafood Sausage
Pine Nuts, Beurre Rosé
17.50

Escarlots Bordelaise
Mushroom Duxelles, Garlic, Parsley
16.50

Beef Tongue Dijonnaise
Herbes Salées, Rye Croûton
14.00

Sweetbreads Grenobloise
Sweet Onion, Capers, Brown Butter
16.50

Marrow Bones "Blue Ribbon"
Bacon Marmalade, Country Bread
18.00

PLATS DE RESISTANCE main courses

Cocotte de Légumes du Jour
Wood Roasted Vegetables
24.00

Arctic Char Amandine
Haricots Verts, Sunchoke,
Beurre Noisette
28.50

Mediterranean Sea Bass
Leeks, Mushrooms, Sauce Genevoise
32.00

Shrimp Spaghetti
Bacon Ragout, Fines Herbes
29.00

Blanquette de Veau
Paris Mushrooms, Pearl Onions,
Steamed Potatoes
28.50

French Dip Sandwich
Roast Beef, Horseradish, Gruyère
18.50

Roast Chicken
Frisée, Jus au Vinaigre
26.00

Quail à la Chasseur
Mushrooms, Savoy Cabbage, Vin Jaune
32.00

Pork Rib
Choucroute, Apple, Sauce Robert
27.50

Duck Confit and Sausage
Chestnuts, Prune, Turnip, Sauce au
Poivre
31.00

Hamburger
Fully Dressed with Frites
18.50

Steak Frites
Jus aux Herbes, Watercress,
Sauce Choron
42.00

GARNITURES sides

Grilled Gem Lettuce, Sauce Ravigote
7.50

Warm Beets, Walnuts, Xérès Vinegar
7.00

Potato and Artichoke Gratin
8.50

Pommes Frites, Aioli
7.00

FROMAGES ET DESSERTS cheese and desserts

Epoisses Toast
10.50

Lemon Tart
Mint Chantilly
10.50

Crêpe Façon Gâteau
Huckleberry, Pear, Almond,
Crème Fraîche
10.50

Gâteau Marioline
Hazelnut, Praline, Crème Anglaise
12.50

Sorbets
6.50

Palmier Ice Cream
Calvados Caramel
8.00