



APPETIZERS

CONSOMMÉ 16

Clear rich oxtail broth with marrow, veal tongue and soup vegetables

ATLANTIC FLUKE 18

Flash marinated with pastis, with fennel purée, smoked trout roe, and nasturtium

OYSTERS 22

Toasted brown rice~laver tea, pumpernickel canapé, soy~yuzu mignonette

HOUSE CURED AND SMOKED TASMANIAN SEA TROUT 18

With fennel panna cotta, pickled rhubarb, marcona almonds

CHILLED VELOUTÉ OF LOCALLY FORAGED CHANTERELLE MUSHROOMS AND PENNSYLVANIA SUMMER SQUASH 18

Small variety tomatoes, pickled chanterelles, herb blossoms

PENNSYLVANIA RAISED RABBIT PÂTÉ 18

Pickled radish, ramp and chanterelle mushrooms, escarole with creamy vinaigrette

OUR GROWER'S SPRING SALAD BOWL 15

With hazelnut vinaigrette and brioche croutons

SANDWICHES

JAMBON BEURRE 26

Our baguette, butter, ham

MIRABLINI 25

Buckwheat blini with roasted mushrooms and spring vegetables

BELLEBURGER 28

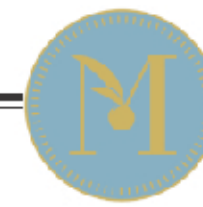
Madeira caramelized onions and melted cave aged gruyere, choose wet or dry

OPEN FACE WAGYU FLANK STEAK 27

On griddled whole wheat with comté cheese, chard and sauce of vin jaune from Jura

OPEN FACE SOFT SHELL CRAB SANDWICH 27

Remoulade, crispy scallion and lemon



ENTRÉE SALADS

ORA KING SALMON 26

*Ora King salmon slow cooked with zucchini
With roasted beets, purple potatoes and yuzu marmalade*

GILSON MARTIN PENNSYLVANIA RAISED LAMB 27

Grilled loin, sweet and sour mushrooms, vegetable crepe

YELLOWFIN TUNA CONFIT 28

Piperade jus, roasted zucchini, peppery greens

MAIN PLATES

BAVETTE AND BLEU 29

Grilled bavette steak, boston wedge with Roquefort, bordelaise sauce

NAVARIN OF BLOCK ISLAND COD 29

Mussel and clam broth, confit new potatoes and sweet garlic, brandade

WILD CAUGHT STRIPED BASS 30

*Roasted with anise hyssop, Turkish figs and tender sweet carrots
Sauce Xérés*

BERLINGOT OF SUMMER CORN 28

With Maine lobster, chanterelles and chorizo oil

ROHAN DUCK LEG 28

Braised with pistachio and spices, cherries cooked in Schaarbeekse krieken, foie gras soubise