



WHITE TRUFFLES ARE HERE!

Hailing from the town of Alba in Piemonte Italy, these hyper seasonal delicacies add amazing aromas and flavor to dishes.

\$15 per gram
(2-3 grams recommended)

Appetizers

½ Dozen East Coast Oysters on the Half Shell 18
Red Wine-Shallot Mignonette

Hamachi Crudo 14
Togarashi Puffed Grains, Popcorn, Leche De Tigre

Warm Maryland Crab Toast 16
Grilled Sourdough, Avocado Purée, Toasted Pine Nuts

Hot Lobster “Roll” Vol-au-Vent 22
Egg Yolk Custard, Crustacean Crème, Chives

Ruby Farms Steak Tartare 20
Traditional Accompaniments, Toasted Brioche

Tarte Flambée 18
Our Version of the Classic Alsatian Crisp Flatbread

Mike Mustard’s Daily Veggies
Peak Season Selection, Herbed Crème Fraîche

Forestière
Roasted Champignon Mushroom, Caramelized & White Onions
Gruyère, Crème Fraîche

Gratinée
Bacon Lardons, Caramelized & White Onions, Gruyère, Crème Fraîche



Salads

Mixed Greens 16
Baby Spinach, Watercress, Cucumber, Charred Tomato Puree, Boquerones

Roasted Beets 18
Spice Roasted Beets, Whipped Roquefort, Walnuts, Bliss Elixir

Grilled Belgium Endive & Jambon 19
Poached Egg, Mushroom, Dijon Crème Fraîche

Seared Tuna “Augustin” 25
Haricots Verts, English Peas, Mixed Greens

Salmon Lyonnaise 28
Frisée, Poached Egg Yolk, Bacon Lardons

Entrées

Seared Bass 26
Forbidden Rice “Hoppin’ John,” Crab Sauce

Cape Cod Duo of Clams 32
Fried Clam Bellies, Steamers, Corn Bread, Trio of Sauces

Moroccan-Spiced Rubbed Chicken 23
Red Wheat Berries and Chick Peas, Preserved Lemon
Ras-El-Hanout, Walnut Sauce

Mirabelle Roast Dip 23
Peppercorn Roasted Top-Round, Gruyère, Caramelized Onions
Potato Mille Feuille, Petite Green Salad

Filet Mignon Au Poivre 38
Potato Mille Feuille, Roasted Mushrooms, Cognac-Peppercorn Sauce