



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

Parisian Gnocchi 17
Pickled Pearl Onion, Caviar, Brown Butter, Cardamom Crème Fraîche

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 + Soup

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

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

Bartlett Pear and Jambon 18
Caramelized Pears, Frisée, Curry, Crispy Ham

Salmon Lyonnaise 28
Frisée, Poached Egg Yolk, Bacon Lardons

Butter Roasted Calabaza Squash Soup 19
Little Neck Brioche Cake, Fennel Salad, Delicata Squash

Entrées

Pan Roasted Cod 26
Braised Wild Rice, Lardons, Crustacean Sauce

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

Moroccan-Spiced Rubbed Chicken 25
Red Wheat Berries and Chick Peas, Preserved Lemon
Ras-El-Hanout, Walnut Sauce

Mirabelle Roast Dip 21
Peppercorn Roasted Top-Round, Gruyère, Caramelized Onions
Mille Feuille Fries, Petite Green Salad

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