



Appetizers

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

Cold Smoked Salmon Tartare 16
Cucumber, Ponzu, Yuzu, Sesame, Chili, Peanut

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

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

Ruby Farms Steak Tartare 18
Traditional Accompaniments, Toasted Brioche

Hand Made Cannelloni 20
Bacon-Ricotta Filling, Spinach, Mushroom Cream, Parmesan

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

Tarte Flambée 18

Our Version of the Classic Alsatian Crisp Flatbread

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

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



Salads + Soups

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

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

Crab Bisque 15/ 25
Old Bay Pine Nuts, Celery, Smoked Trout Roe

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

Koshu Braised Mushroom 21
Trumpet Royale, Lapsang Souchong Mushroom Tea, 64 Degree Egg, Lotus

Hot Lobster “Roll” Vol-au-Vent 24
Egg Yolk Custard, Crustacean Crème, Chives

Poulet en Demi-Deuil 29
Black Truffle, Duck Fat Potatoes, Grilled Trumpet Royale

Chef's Burger 22
Smoked Gruyere, Caramelized Bacon & Onion Jam, Foie Gras Ganache, Aioli,
Butter Fried Brioche, Mille Feuille Fries

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

Bone-In Braised Short Rib 28
Pommes Purée, Grilled Endive, Pearl Onions