



Appetizers

Mixed Green Salad 15
Local Lettuce, Celery, Parmesan, Lemon Chive Vinaigrette

Spring Velouté 18
English Pea, Garlic Wilted Pea Greens

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

Parisian Gnocchi 19
Crème Fraîche, Caviar, Pearl Onions

Mafalde Pasta with Crab & Asparagus 22
White Wine Parmesan Sauce, Almond, Chive

Ruby Farms Steak Tartare 18
Traditional Accompaniments, Toasted Brioche

Seared Duck Confit 24
Lentils, Mustard Cream, Frissé



Entrées

Shrimp Tagolini All'Amatriciana 28
Espelete Shrimp, Tomato, Bacon, Chili

Ora King Salmon 32
Asparagus, Petite Vegetables, Beurre Blanc

Dorade Provençal 28
Eggplant, Bell Pepper, Olive, Fingerling Potatoes

Spring Wheat Berry Risotto 33
Black Trumpet & Morels, Ramps, Fiddle Heads, Parmesan

Lamb Leg Roulade 37
Fava Beans, Pickled Ramps, Romesco

Roasted Beef Tenderloin 38
Braised Mushrooms, Pommes Purée, Natural Jus

Chef Burger 22
Foie Gras, Bacon Onion Jam, Mille-Feuille Fries

French Dip 21
Petite Salad, Mille-Feuille Fries, Au Jus