



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

Salads + Soup

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

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

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

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



Tarte Flambée 18

Our Version of the Classic Alsatian Crisp Flatbread
Forestière

Roasted Champignon Mushroom, Caramelized Onions, Gruyère, Crème Fraîche

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

Entrées

Finn Salad 22
Icelandic Cod, Lettuce Mix, Celery, Lemon Vinaigrette

Tagliolini all'Amatriciana 22
Tomato, Chili, Bacon, Caramelized Onion

Dourade Provençale 26
Eggplant, Pepper, Olive, Fingerling Potato

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

Ora King Salmon 28
Chickories, Dandelion, Winter Citrus Vinaigrette

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