



LUNCH MENU

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

AAA White Asparagus and Jambon 18
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

Spring Pea Velouté 18
Porcelet Belly Roulade, Braised Pea leaves, Pepita Oil



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