



Celebrating Maryland Soft Shell Crab Season

Soft Shell Crab Sliders 24
Parker Rolls, Chili Garlic Pickles, House Tartar Sauce, Petite Salad

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

Citrus Cured Hamachi 14
Matcha Vinegar, Aji Amarillo, Shiso

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

Ruby Farms Steak Tartare 18
Traditional Accompaniments, Toasted Brioche

Soups + Salads

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

Mushroom and Onion Tortellini en Brodo 25
Prosciutto Broth, Pecorino, Hazelnut

AAA White Asparagus and Jambon 18
Frisée, Curry, Crispy Ham, Almond

Spring Lettuce Cornucopia 16
Petite Lettuces, Peas, Brioche, Green Goddess

Finn Salad 22

Confit Halibut, Lettuce Mix, Celery, Lemon Vinaigrette



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

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

Painted Hills NY Strip 43

Short Rib Crépinette, Mille Feuille, Truffle Caramelized Onion,
Creamed Dandelion, Roasted Nebrodini Mushroom

