



DINNER MENU

RAW BAR

East Coast Oysters
1/2 dozen \$20 | dozen \$36



-LES ENTRÉES-

SOUPE À L'OIGNON

Traditional onion soup, crouton, gruyere \$16

TARTARE DE THON

Lemon olive oil, watermelon radish, avocado,
Aleppo Pepper, Crocantini Toast - \$23
served raw

PÂTE DE CAMPAGNE

Country pate, marinated figs \$16

FOIE GRAS TORCHON

Foie gras, strawberry three ways, micro greens \$36

ESCARGOTS

Parsley, butter, garlic \$16

SALADES

SALADE NICOISE

Fresh grilled tuna, haricover, baby field greens,
potatoes, onions, anchovy \$24

SALADE DE MESCLUN

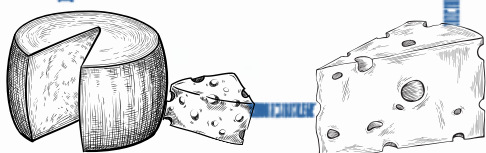
Mixed baby field greens, herb vinaigrette \$10

SALADE D'ENDIVES

Apples, walnuts, Roquefort \$16

CHEESE PLATE

Selection of 3: \$24
Selection of 5: \$36



-LES PLATS-

STEAK FRITES

Shell steak, herb butter, French fries \$38

FILET DE BAR

Striped Bass, carrots & leaks julienne,
asparagus, anise cream \$36

SAUMON GRILLE

Grilled filet, kalamata olive mashed
potatoes, asparagus, tarragon sauce \$35

MOULES MARINIÈRES

PEI mussels, white wine, shallots, thyme \$23

STEAK TARTARE

Traditional garnish, French fries \$26
served raw

ONGLET AU POIVRE VERT

Hanger steak, green peppercorn sauce \$29

SOFT SHELL CRABS

Pan sauteed, garlic, parsley
butter, french fries \$MP

SOFT SHELL CRAB BURGER



Garlic, parsley, butter, lettuce,
mayo, french fries \$28



BURGER

Short rib-brisket blend, gruyere,
orange dijon aioli, fries \$23

CARRE D'AGNEAU

Rack of lamb, twice baked potato,
spring carrots, rosemary jus \$41

MAGRET DE CANARD

Grilled duck breast, pink peppercorn sauce,
broccolini, potato gratin \$38

GNOCCHI AUX CHAMPIGNONS SAUVAGES

Seasonal wild mushrooms, butter, herbs \$25

COQ AU VIN

Oven roasted chicken, red wine, braised vegetables \$32

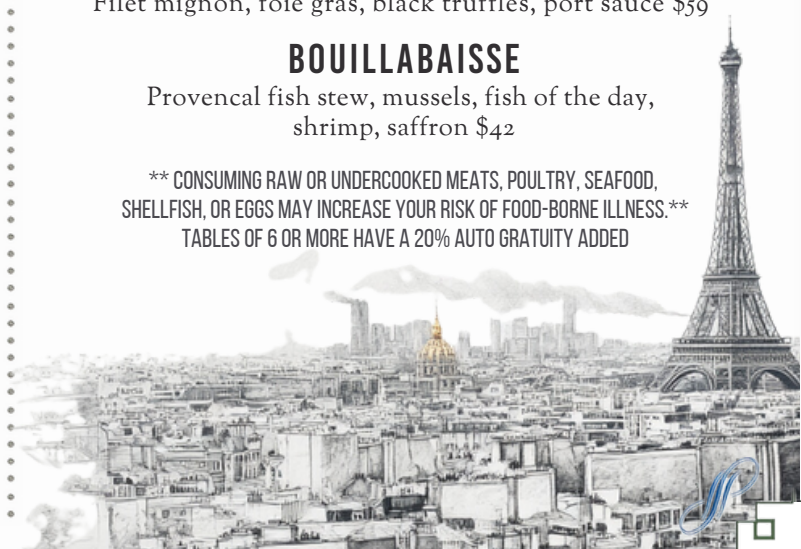
TOURNEDOS ROSSINI

Filet mignon, foie gras, black truffles, port sauce \$59

BOUILLABAISSE

Provençal fish stew, mussels, fish of the day,
shrimp, saffron \$42

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**
TABLES OF 6 OR MORE HAVE A 20% AUTO GRATUITY ADDED





COCKTAILS

- \$18 ea. -

LA VIE EN ROSE

Botanist Gin, Santoni Amaro, Muyu
Vetiver Gris, Lychee, Lemon

L'ESPRESSO ROYALE

Casa Del Sol Reposado Tequila,
Luxardo Espresso, Licor 43,
Amaro Nonino, Espresso

CÔTE D'AZUR COOLER

Cucumber infused Botanist, Giffard
Grapefruit, Muyu Chinnota, Rhubarb Bitters,
Basil, Lemon, Grapefruit soda

JARDIN FUME

Koch Mezcal, St Remy XO, Lo-Fi Gentian
Amaro, Ancho Chili, Tomato & Strawberry
cordial, lemon

ÉTÉ EN PROVENCE

St. Remy XO, Pineaus des Charentes,
Blackberry, Thyme, Lavendar, Cremant

MELON ET BASILIC

Bond St. Vodka, Artonic Melon, Honey,
Basil, Lemon, Club Soda

MARGARITA À LA FRANÇAISE

Casamigos Blanco, St. Germain, Honey,
Lime, Orange bitters

L'ESPRIT DU VESPER

Bond St. Vodka, Botanist Gin,
Lillet Blanc, Italicus

LE BOULEVARDIER DU SUD

St. Remy XO, Method Sweet Vermouth, Belle
De Brillet Pear, Amaro Angostura,
Tobacco Bitters, Absinthe

BOTTLED BEER

KRONENBOURG \$9

AYINGER BRAUWEISSE \$10

BLACK BUTTE PORTER \$9

TROEGGS PERPETUAL IPA \$9

ATHLETIC NON. ALC. HAZY IPA \$8

STELLA NON. ALC. \$8

BY THE GLASS

SPARKLING

Limoux Brut an 825 Heritage.....\$16

WHITE

BOURGOGNE

Belles Roches Chardonnay.....\$16

LOIRE

Philipe Raimbault, Sancerre Apud
Sariacum\$19
Geraudrie Muscadet Sevre-et-
Maine.....\$14

ALSACE

Joseph Cattin Reisling.....\$14

ROSE

Jean Paul Balland Sancerre.....\$19
Coteaux d'Aix en provence, Bieler Pere
et Fils.....\$14

RED

RHONE

Montvac Cotes du Rhone.....\$14

BORDEAUX

Manoir, Lalande-de-Pomerol.....\$19
Grande Courraye Castillon Cotes
De Bordeaux.....\$14

BOURGOGNE

Domaine Damien Martin
Bourgogne Pinot Noir.....\$17

BY THE BOTTLE

WHITE

BORGOGNE

Armand Heitz Santenay.....\$149
Armand Heitz Bourgogne Blanc.....\$104
Domaine Vincent Dampt Chablis....\$90

LOIRE

Domaine Philipe Raimbault, Sancerre
Apud Sariacum\$75
Domaine Alain Cailbourdin Pouilly-
Fumé Les Racines\$86
Roc de l'abbaye Sauv. Blanc.....\$60

ALSACE

Maison Moritz Prado, Riesling
Terroir de Roche.....\$75

ROSE

Jean Paul Balland Sancerre Rose.....\$80
La Suffrene Bandol Rose.....\$68

CHAMPAGE

Billecart-Salmon Le Sous Bois.....\$338
Veuve Clicquot Yellow Label.....\$250
Lanson Pere & Fils Brut.....\$135

RED

BORDEAUX

Cadrans de Lassegue Grand Cru..\$248
Las Cadrans de Lassegue.....\$135
Manoir, Lalande-de-Pomerol.....\$75
Château Les Clauzots Graves.....\$68

RHONE

Christophe Billon Cote Rotie Les
Elotins.....\$244
Fourmone, Gigondas le Fauquet.....\$99
Landra, Ventoux Pur Jus Rouge.....\$78
Montvac, Vacqueyras Arabesque....\$68
Incipio, Carignan Noir.....\$58
Matthieu Barret Petit Ours.....\$56
Anne Pichon, Vaucluse Grenache....\$54

LOIRE

Clement et Florian Berthier , Coteaux
du Giennois Rouge.....\$72

BORGOGNE

Antoine Olivier, Les Temps
des Cerises\$165
Cardon, Mercurey Roche Cardon..\$142
Striffling Morgon Les Charmes.....\$131
Laurent Perrachon, Morgon
Cote du Py.....\$86