

Sous Sol

Première

Oysters
Raw \$3⁰⁰ ea. | Baked \$4⁰⁰ ea.

Roasted Olives \$6⁵⁰

Cheese Plate \$18⁰⁰
Add Pâté \$6⁰⁰

Seared Scallop
Pine Nut Cream, Mushroom Duxelles,
Tobiko, Dill
\$6⁵⁰ ea.

Trout Fritters
Lemon Tartar Sauce, Arugula,
Caviar, Dill
\$12⁰⁰

Roasted Bone Marrow
Parsley & Caper Salad, Bourbon Vinaigrette,
Grilled Bread
\$10⁰⁰

Grilled Veal Sweetbreads
Pomegranate BBQ Sauce, Creamed Corn,
Pepperoncini, Crisp Chicken Skin
\$12⁰⁰

Endive Salad
Wine Poached Raisins, Smoky Macadamia Nuts,
Radish, Mint, Honey Mustard Dressing
\$11⁰⁰

Tartare
Tenderloin, Egg Yolk, Fresh Horseradish,
Cornichons, Capers, Shallots, French Bread
Beef \$14⁰⁰ | Venison \$16⁵⁰

Deuxième

À la carte

Smoked Duck Breast
Juniper & Cocoa Glaze, Sauce à l'Orange,
Swiss Chard, Carrot Purée, Almond
\$22⁰⁰

Steelhead Trout
Fumet, Preserved Jalapeños,
Brussels Sprout Leaves, Dill
\$18⁷⁵

Pork Belly
Navy Bean Cassoulet,
Pickled Mustard Seeds, Thyme
\$17⁰⁰

Bavette de Boeuf
Flank Steak, Brandy,
Sauce au Poivre
\$22⁰⁰

Side Dishes

Potatoes Dauphinoise
Gruyère, Sauce Soubise, Truffle Oil,
Paprika, Chives
\$8⁵⁰

Mushroom Ragout
Shitake, Cremini & Oyster Mushrooms,
Cream, Parmesan, Parsley
\$8⁵⁰

Broccoli Cheddar
Aged White Cheddar Mornay,
Pine Nuts, Crisp Garlic
\$9⁰⁰

Parisienne Gnocchi
Tomato Sauce, Basil,
Ricotta Salata
\$13⁰⁰

Add Seared Foie Gras
\$7⁰⁰
