



Première



Raw Oysters <i>Mignonette, Lemon, Tabasco</i>	6 for \$18⁰⁰ or 12 for \$30⁰⁰
Baked Oysters <i>Roasted Garlic & Lemon Compound Butter</i>	4 for \$16⁰⁰ or 8 for \$28⁰⁰
Roasted Olives	\$6⁵⁰
Cheese Plate	\$18⁰⁰
Add Pâté	\$6⁰⁰
Salade Niçoise <i>White Anchovies, Confit Baby Potatoes, Roma Tomato, Radish, Haricots Verts, Kalamata Olives, Red Pepper, Sauce Gribiche, Dill</i>	\$14⁰⁰
Frogs Legs <i>Buttermilk Marinated, Lemon Pepper, Buttermilk Ranch</i>	\$12⁰⁰
Bánh Mì Pâté <i>Chicken Live Mousse, Pickled Carrot & Daikon, Mint, Parsley, Cilantro</i>	\$8⁰⁰
Roasted Bone Marrow <i>Parsley Salad, Bourbon Vinaigrette, Roasted Garlic, Grilled Bread</i>	\$11⁰⁰
Tartare <i>Tenderloin, Egg Yolk, Horseradish, Cornichons, Capers, Shallots, French Bread</i>	Beef \$14⁵⁰ Cheval \$19⁰⁰



*Parties larger than 8 guests are subject to a 20% gratuity.
Prices do not include tax.*



À la carte



King Salmon	\$23⁰⁰
<i>Celeriac Remoulade, Beurre Blanc, Herb & Chili Oils</i>	
Pork Belly	\$20⁰⁰
<i>Sauce Normande, Crispy Potatoes, Mint & Apple Chimichurri</i>	
Duck Leg Confit Gumbo	\$22⁰⁰
<i>Andouille Sausage, Bacon, Zucchini, Peppers</i>	
Grilled Rib Steak	7oz. \$27⁰⁰ 14oz. \$50⁰⁰
<i>Bordelaise, Grilled Tomato, Red Wine Braised Onions</i>	

Seared Foie Gras

Rougié à Marieville, Québec
Add for \$10⁰⁰

Légumes / Sides



Potatoes Dauphinoise	\$8⁷⁵
<i>Gruyère, Sauce Soubise, Paprika, Truffle Oil, Dill</i>	
Mushrooms à la crème	\$9⁰⁰
<i>Cremini, Shitake & Oyster Mushrooms, Cream, Garlic, Parsley</i>	
Parisienne Gnocchi	\$12⁰⁰
<i>Ratatouille, Goat Cheddar, Arugula</i>	
Brussels Sprouts	\$9⁰⁰
<i>Squash Purée, Cranberries, Walnuts, Bella Bleu Cheese</i>	



Please advise your server of any allergies.