

# Dîner

(DINNER; MON–SAT, 5:30–10:30; SUN, 5–9)

## Les Entrées

(First Courses)

<b>SOUPE AU POTIRON</b> Roasted butternut squash soup, bacon lardons, hazelnuts, chives	10
<b>CROQUETTES DE CHAMPIGNONS ET CHÈVRES</b> Boucheron cheese and potato croquettes, wild mushrooms, pistachios, pistachio oil	13
<b>FLAMMEKÛECHE</b> Alsatian flatbread, crème fraîche, onions, bacon lardons, fines herbes	11
<b>SALADE D'ENDIVES</b> Endive, shaved fennel, raisins, walnuts, pear, walnut vinaigrette, Fourme d'Ambert cheese	14
<b>TARTARE DE BŒUF</b> Hand-cut grass-fed ribeye, capers, lemon, egg yolk, Espelette pepper, fines herbes, cornichons, Dijon mustard, frisée	15
<b>TERRINE DE FOIE GRAS</b> Foie gras pâté, brandy cherry purée, cocoa nibs, watercress, brioche	18
<b>ŒUF DU PÊCHEUR</b> Fisherman's style poached egg, toast, mussels, tarragon cream	14
<b>ESCARGOTS À LA BOURGUIGNONNE</b> Nine Burgundy snails, garlic herb butter, croutons	14
<b>SALADE VERTE</b> Bibb lettuce, mustard tarragon vinaigrette, chives	8
<b>RIS DE VEAU PÔLÉE ET LEGUMES D'HIVER</b> Crispy veal sweetbreads, parsnip purée, chestnut veal glacé, roasted mushrooms, frisée	16

## Plats Principaux

(Main Courses)

<b>BLANQUETTE DE VEAU</b> Traditional braised veal, carrots, pearl onions, mushrooms, veal velouté, rice pilaf	27
<b>NOIX ST-JACQUES AU SABAYON DES AGRUMES</b> Pan-seared scallops, pommes noisettes, Jerusalem artichokes, Brussels sprouts, beech mushrooms, winter citrus Sabayon, kumquats	32
<b>BŒUF BOURGUIGNON</b> Red wine-braised beef short rib, fingerling potatoes, classic Burgundian garnish	30
<b>POULET RÔTI ET FRICASSÉE DE LEGUMES</b> White wine-brined and pan-roasted chicken, ragoût of haricots verts, root vegetables and chicken livers, pommes purée, rosemary glacé	23
<b>GNOCCHIS BRETONS</b> Potato and brown butter gnocchi, roasted cauliflower, fennel leek cream, pine nuts, watercress	22
<b>LAPIN RÔTI À LA MOUTARDE</b> Mustard-braised rabbit, house-made tagliatelle, rabbit jus	27
<b>CASSOULET DE TOULOUSE</b> Lamb and tomato stew, duck leg confit, bacon lardons, garlic sausage, tarbais beans, duck fat bread crumbs	31
<b>TRUITE MEUNIÈRE</b> Miller-style trout, haricots verts, fingerling potatoes, toasted almonds, lemon brown butter	26

### Accompagnements

<b>GRATIN DE PÂTES FAÇON PEGGY</b> Macaroni and cheese	8
<b>HARICOTS VERTS</b> French green beans, butter, shallots	7
<b>CHOUX DE BRUXELLES</b> Roasted Brussels sprouts, Espelette crème fraîche, duck fat bread crumbs	8

## Desserts

<b>GÂTEAU MOUSSE AU CHOCOLAT</b> Layered chocolate mousse cake, chocolate crumbles, crème Chantilly	8
<b>POT DE CRÈME</b> Caramel custard, sea salt, cat's tongue cookies, crème Chantilly	8
<b>MILLE FEUILLE AUX FRAMBOISES</b> Caramelized puff pastry, vanilla pastry cream, raspberries	8
<b>TARTE AU CITRON</b> Lemon tart, blueberry sauce, vanilla crumble, vanilla ice cream	8
<b>TARTE TATIN</b> Upside-down caramelized apple tart, caramel ice cream, honey tuille	8
<b>GLACES ET SORBETS</b> Daily selection of house-made ice creams and sorbets	7
<b>ASSIETTE DE FROMAGES</b> Cheese plate served with salad, toast, and seasonal accompaniment	1 Selection 5 2 Selections 9 3 Selections 12

A 20% Gratuity will be added for parties of 5 or more.  
Join us for our CHEF'S TASTING MENU: 5-courses \$55 / 7-courses \$70  
Wine pairings available: 5-courses \$20 / 7-courses \$30