

Dîner

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

Les Entrées

(First Courses)

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| CAILLE POÊLÉ ET POIREAUX VINAGRETTE Pan-roasted quail, braised leeks, Dijon vinaigrette, shallots, chives | 15 |
| POTAGE PARMENTIER Leek and root vegetable soup, mirepoix, bacon lardons, parsley oil | 10 |
| SALADE DE HOMARD AUX POMMES ET CÉLÉRI Chilled lobster, celery root, potatoes, parsley purée, aioli, crème fraîche, chives | 15 |
| SALADE AUX ASPERGES VERTES Warm green asparagus, whipped goat cheese, frisée, hazelnuts, soft-cooked egg, sherry Dijon vinaigrette | 13 |
| ESCARGOTS À LA BOURGUIGNONNE Nine Burgundy snails, garlic herb butter, croutons | 14 |
| ŒUF DU PÊCHEUR Fisherman's style poached egg, toast, mussels, tarragon cream | 14 |
| SALADE VERTE Bibb lettuce, mustard tarragon vinaigrette, chives | 8 |
| TERRINE DE FOIE GRAS Foie gras pâté, rhubarb purée, mint, shaved endive, honey, hazelnuts, brioche | 18 |
| TARTE FLAMBÉE AU CHÈVRE Alsatian flatbread, crème fraîche, goat cheese, leeks, fine herbes | 11 |
| CROQUETTES DE CHAMPIGNONS ET CHÈVRES Boucheron cheese and potato croquettes, wild mushrooms, pistachios, pistachio oil | 13T |
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Plats Principaux

(Main Courses)

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| BLANQUETTE DE VEAU AUX LÉGUMES PRINTANIER Traditional braised veal, carrots, pearl onions, chanterelle mushrooms, English peas, veal velouté, rice pilaf | 27 |
| NOIX ST-JACQUES À L'ESTRAGON Pan-seared scallops, pommes noisettes, Jerusalem artichokes, English peas, pea leaves, beech mushrooms, lemon sabayon, tarragon | 32 |
| FAUX FILET ET POMMES ANNA Pan-seared NY strip steak, pommes Anna, grilled asparagus, ramp butter, beef jus | 31 |
| POULET RÔTI ET FRICASSÉE DE LEGUMES White wine-brined and pan-roasted chicken, ragoût of haricots verts, root vegetables and chicken livers, pommes purée, rosemary glacé | 23 |
| GNOCCHIS BRETONS Potato and brown butter gnocchi, roasted cauliflower, fennel leek cream, pine nuts, watercress | 22 |
| LAPIN RÔTI À LA MOUTARDE Mustard-braised rabbit, house-made tagliatelle, rabbit jus | 27 |
| CONFIT DE CANARD AUX RAGOÛT DE FÈVES ET FOUGÈRES JEUNES Confit duck leg, fava beans, fiddlehead ferns, spinach, ramps, fingerling potatoes, star anise duck jus | 26 |
| TRUITE MEUNIÈRE Miller-style trout, haricots verts, fingerling potatoes, toasted almonds, lemon brown butter | 26 |

Accompagnements

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| GRATIN DE PÂTES FAÇON PEGGY Macaroni and cheese | 8 |
| HARICOTS VERTS French green beans, butter, shallots | 7 |
| RAGOÛT DE FÈVES ET FOUGÈRES JEUNES Ragout of fava beans, fingerling potatoes, fiddlehead ferns, spinach and ramps | 10 |

Desserts

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| GÂTEAU MOUSSE AU CHOCOLAT Layered chocolate mousse cake, chocolate crumbles, crème Chantilly | 8 |
| POT DE CRÈME Caramel custard, sea salt, cat's tongue cookies, crème Chantilly | 8 |
| MILLE FEUILLE AUX FRAMBOISES Caramelized puff pastry, vanilla pastry cream, raspberries | 8 |
| TARTE AU CITRON Lemon tart, blueberry sauce, vanilla crumble, blueberry sorbet | 8 |
| VERRINE DE FRAISES Fresh strawberries, almond sponge cake, mousseline cream, strawberry purée, almond crumble | 8 |
| GLACES ET SORBETS Daily selection of house-made ice creams and sorbets | 7 |
| ASSIETTE DE FROMAGES Cheese plate served with salad, toast, and seasonal accompaniment | 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

Wine pairings available: 5-courses \$20