

Dîner

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

Les Entrées

(First Courses)

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, brandy cherry purée, cocoa nibs, watercress, 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	13

Plats Principaux

(Main Courses)

BLANQUETTE DE VEAU Traditional braised veal, carrots, pearl onions, mushrooms, veal velouté, rice pilaf	27
NOIX ST-JACQUES AU SABAYON DES AGRUMES Pan-seared scallops, pommes noisettes, Jerusalem artichokes, English peas, pea leaves, beech mushrooms, lemon sabayon, tarragon	32
BŒUF BOURGUIGNON Red wine-braised beef short rib, fingerling potatoes, classic Burgundian garnish	30
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
CASSOULET DE TOULOUSE Lamb and tomato stew, duck leg confit, bacon lardons, garlic sausage, tarbais beans, duck fat bread crumbs	31
TRUITE MEUNIÈRE Miller-style trout, haricots verts, fingerling potatoes, toasted almonds, lemon brown butter	26

Accompagnements

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

Desserts

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
TARTE TATIN Upside-down caramelized apple tart, caramel ice cream, honey tuille	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	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