

# Dîner

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

## Les Entrées

(First Courses)

<b>CAILLE POÊLÉ ET POIREAUX VINAIGRETTE</b> Pan-roasted quail, braised leeks, Dijon vinaigrette, shallots, chives	15
<b>VELOUTÉ GLACÉ AUX PETITS POIS</b> Chilled English pea soup, crème fraîche, shaved radish, mint	10
<b>SALADE DE HOMARD AUX POMMES ET CÉLERI</b> Chilled lobster, celery root, potatoes, parsley purée, aioli, crème fraîche, chives	15
<b>SALADE AUX ASPERGES VERTES</b> Warm green asparagus, whipped goat cheese, frisée, hazelnuts, soft-cooked egg, sherry Dijon vinaigrette	13
<b>ESCARGOTS À LA BOURGUIGNONNE</b> Nine Burgundy snails, garlic herb butter, croutons	14
<b>ŒUF DU PÊCHEUR</b> Fisherman's style poached egg, toast, mussels, tarragon cream	14
<b>SALADE VERTE</b> Bibb lettuce, mustard tarragon vinaigrette, chives	8
<b>TERRINE DE FOIE GRAS</b> Foie gras pâté, charred peach aigre-doux, shaved fennel, basil, brioche toast	18
<b>TARTE FLAMBÉE AU CHÈVRE</b> Alsatian flatbread, crème fraîche, goat cheese, leeks, fine herbes	11
<b>CROQUETTES DE POMME DE TERRE ET CHÈVRE</b> Boucheron cheese and potato croquettes, wild mushrooms, shaved radishes, watercress, lemon	13

## Plats Principaux

(Main Courses)

<b>BLANQUETTE DE VEAU AUX LÉGUMES PRINTANIERES</b> Traditional braised veal, carrots, pearl onions, chanterelle mushrooms, English peas, veal velouté, rice pilaf	27
<b>NOIX ST-JACQUES À L'ESTRAGON</b> Pan-seared scallops, pommes noisettes, Jerusalem artichokes, English peas, pea leaves, beech mushrooms, lemon sabayon, tarragon	32
<b>FAUX FILET ET POMMES ANNA</b> Pan-seared NY strip steak, pommes Anna, grilled asparagus, foie gras butter, beef jus	31
<b>POULET AUX CONFIT DE L'AIL ET ÉCHALOTES</b> White wine-braised chicken, garlic and shallot confit, bacon lardons, baby carrots, roasted red potatoes	23
<b>TARTE PROVENÇALE</b> Summer vegetable tart of tomato and zucchini, sheep's milk cheese, charred eggplant purée, summer greens	22
<b>LAPIN RÔTI À LA MOUTARDE</b> Mustard-braised rabbit, house-made tagliatelle, rabbit jus	27
<b>CONFIT DE CANARD AUX CERISES</b> Duck leg confit, wilted arugula, confit fennel, fresh cherries, cherry duck jus	26
<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>RATATOUILLE</b> Classic Provençal vegetable stew	7

## Desserts

<b>FINANCIER AUX MÛRES</b> Almond cake, honey and goat cheese crème Chantilly, fresh blackberries, honey, blackberry purée	8
<b>POT DE CRÈME AU CHOCOLAT</b> Dark chocolate custard, cat's tongue cookies, crème Chantilly	8
<b>MILLE FEUILLE AUX FRAMBOISES</b> Caramelized puff pastry, vanilla pastry cream, raspberries	8
<b>TARTE AU CARAMEL ET NOUGATINE</b> Salted caramel cream, hazelnut nougat, caramel sauce, hazelnut praline, vanilla tuile	8
<b>VERRINE DE FRAISES</b> Fresh strawberries, almond sponge cake, mousseline cream, strawberry purée, almond crumble	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

Wine pairings available: 5-courses \$20