

Dîner

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

Les Entrées

(First Courses)

DAUBE DE POULPE PROVENÇALE Stewed and grilled octopus, olives, carrots, herbes de Provence, fennel pollen pasta	16
VELOUTÉ GLACÉ AUX PETITS POIS Chilled English pea soup, crème fraîche, shaved radish, mint	10
SALADE DE HOMARD AUX POMMES ET CÉLERI Chilled lobster, celery root, potatoes, parsley purée, aioli, crème fraîche, chives	15
SALADE NIÇOISE Mesclun lettuces, olive oil-poached tuna, anchovies, radishes, peppers, haricot verts, potatoes, egg, olives, garlic basil vinaigrette	15
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, charred peach aigre-doux, shaved fennel, basil, brioche toast	18
TARTE PAYSANNE Tomato and Dijon mustard tart, crème fraîche, frisée, roasted tomato vinaigrette	12
CAVIAR D'AUBERGINES ET POIVRONS ROUGES Roasted eggplant and red pepper spread, watercress, warm goat cheese toast	13

Plats Principaux

(Main Courses)

GIGOT DE AGNEAU ET SA RATATOUILLE Roasted leg of lamb, rosemary, garlic, ratatouille, rosemary lamb jus	27
NOIX ST-JACQUES FAÇON BOUILLABAISE Pan-seared scallops, fennel, carrot, onion, potatoes, cherry tomatoes, saffron lobster jus	32
FAUX FILET ET POMMES ANNA Pan-seared NY strip steak, pommes Anna, grilled asparagus, foie gras butter, beef jus	31
POULET À LA TOMATE ET À L'AIL CONFIT White wine-braised chicken, garlic confit, roasted tomatoes, roasted baby carrots, bacon, lardons, rice pilaf	23
TARTE PROVENÇALE Summer vegetable tart of tomato and zucchini, sheep's milk cheese, charred eggplant purée, summer greens	22
LAPIN RÔTI À LA MOUTARDE Mustard-braised rabbit, house-made tagliatelle, rabbit jus	27
CONFIT DE CANARD AUX CERISES Duck leg confit, wilted arugula, confit fennel, fresh cherries, cherry duck jus	26
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
RATATOUILLE Classic Provençal vegetable stew	7

Desserts

FINANCIER AUX MÛRES Almond cake, honey and goat cheese crème Chantilly, fresh blackberries, honey, blackberry purée	8
POT DE CRÈME AU CHOCOLAT Dark chocolate custard, cat's tongue cookies, crème Chantilly	8
MILLE FEUILLE AUX FRAMBOISES Caramelized puff pastry, vanilla pastry cream, raspberries	8
TARTE AU CARAMEL ET NOUGATINE Salted caramel cream, hazelnut nougat, caramel sauce, hazelnut praline, vanilla tuile	8
VERRINE DE PÊCHES Peach compote, fresh peaches, almond sponge cake, lemon verbena syrup, mousseline cream, 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	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