

Dîner

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

Les Entrées

(First Courses)

TARTARE DE BŒUF Grass-fed ribeye, olive oil, lemon, shallots, parsley, pickled ramps, egg yolk, Espelette pepper, watercress, Dijon mustard, cornichons, toast	15
SOUPE À L'OIGNON ET À L'AIL Onion potato soup, garlic, sherry, Comté crouton, chives	11
MAQUEREAU À L'ESCABÈCHE Grilled mackerel filets, shallots, garlic, carrots, sherry vinegar fumet, olive oil, parsley	13
SALADE DE RADIS ET VINAIGRETTE DE BEURRE NOIR Mélange of radishes, frisée, olive oil toasted bread, beurre noir vinaigrette, parsley leaves, chives	12
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, hazelnut butter, rhubarb gastrique, endive	18
TARTINE FRAÎCHE AU SAUMON Rillettes of poached and cured salmon, toast, crème fraîche, fresh herbs, radishes, endive, frisée, watercress, soft cooked egg	12
VOL AU VENT DE LÉGUMES PRINTANIÈRES Ragoût of spring vegetables, wild mushrooms, crème fraîche, lemon zest, puff pastry	13

Plats Principaux

(Main Courses)

NAVARIN PRINTANIER White wine-braised lamb, mélange of spring vegetables, lamb reduction	27
SAUMON À LA CRÈME D'OSEILLE Butter-poached salmon, sorrel, crème fraîche, spinach, pommes paillasson	26
BŒUF AU VIN JAUNE Pan-seared NY strip steak, fingerling potatoes, green asparagus, baby carrots, morel mushrooms, sauce Vin Jaune	30
POULET AUX POIREAUX Roasted ½ chicken, braised leeks, leek pommes anna, chicken leek jus	24
GNOCCHI PARISIENNE French-style potato gnocchi, roasted wild mushrooms, caramelized pearl onions, Reblochon fondue	23
LAPIN RÔTI À LA MOUTARDE Mustard-braised rabbit, house-made tagliatelle, rabbit jus	27
MAGRET DE CANARD AUX NAVETS ET PETIT POIS Pan-seared duck breast, English peas, turnips, potatoes, green peppercorn sauce	28
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
ÉPINARDS ET L'OIGNONS DE PRINTEMPS Spinach, butter, shallots, ramps	8

Desserts

BOUCHON AU CHOCOLAT Rich miniature chocolate cake, gooseberries, crème fraîche ice cream	8
RIZ AU LAIT Rice pudding, whipped cream, lemon zest, vanilla, berries, blueberry purée	8
MILLE FEUILLE AUX FRAMBOISES Caramelized puff pastry, vanilla pastry cream, raspberries	8
POT DE CRÈME CARAMEL Caramel custard, sea salt, cat's tongue cookies, crème Chantilly	8
MOUSSE GLACÉE À LA RHUBARBE Frozen rhubarb mousse, vanilla sable, rhubarb compote, strawberry-rhubarb sherbert, strawberry sauce	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