

Dîner

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

Les Entrées

(First Courses)

POULPE ET PIPERADE BASQUAISE Braised and roasted octopus, piperade, saucisson sec Basque, olive oil, parsley	15
VELOUTÉ GLACÉ AUX PETITS POIS Chilled English pea and parsley soup, crème fraîche, radish, chives	10
MAQUEREAU À L'ESCABÈCHE Grilled mackerel filets, shallots, garlic, carrots, sherry vinegar fumet, olive oil, parsley	13
SALADE DE TOMATES Heirloom tomatoes, basil oil, whipped goat cheese, baby watercress	10
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, peach Madeira chutney, walnuts, frisée	18
TARTARE DE SAUMON ET SA SAUCE VIERGE Salmon tartare, cucumber, yellow tomato, basil, shallot, lemon, potatoes, crème fraîche, arugula	13
PISSALADIÈRE Provençal onion flatbread, olives, boquerones, thyme, parsley	11

Plats Principaux

(Main Courses)

JARRET D'AGNEAU White wine-braised lamb shank, ratatouille, lamb jus	27
SAUMON À LA CRÈME D'OSEILLE Butter-poached salmon, sorrel, crème fraîche, spinach, pommes paillasson	26
STEAK BÉARNAISE AU BEURRE NOISETTE Pan-seared NY strip steak, pommes anna, haricots verts, brown butter béarnaise	30
POULET À LA CATALANE White wine-braised chicken, lemon, roasted tomatoes, bacon, roasted cipollini onions, rice pilaf	24
TARTE FINE AUX LÉGUMES Puff pastry tart, charred eggplant and onion ragout, grilled summer vegetables, basil beurre blanc	21
LAPIN RÔTI À LA MOUTARDE Mustard-braised rabbit, house-made taglietelle, rabbit jus	27
MAGRET DE CANARD AU MIEL DE LAVANDE Au poivre duck breast, lavender honey glaze, confit potatoes, English peas, fennel, charred plums, sherry vinegar jus	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
RATATOUILLE Provençal summer vegetable stew	6

Desserts

BOUCHON AU CHOCOLAT Rich miniature chocolate cake, gooseberries, crème fraîche ice cream	8
VERRINE DE PÊCHE Parfait of almond cake, mousseline cream, peach compote, vanilla crumbles, toasted almonds	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