

# Dîner

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

## Les Entrées

(First Courses)

SALADE GOURMANDE DU SUD-OUEST Bitter and soft lettuces, duck confit, foie gras, walnuts, pear, fig agro-doux, croutons, walnut vinaigrette	16
PARFAIT DE FOIES DE VOLAILLES À LA POIRES Layered chicken rillettes and chicken liver mousse, crushed hazelnuts, pear butter, Dijon mustard, toast points	13
SOUPE DE POTIRON Roasted butternut squash soup, bacon lardons, crème fraîche, chives	11
RIS DE VEAU À LA VIGNERON Crispy sweetbreads, brown butter parsnip purée, verjus pickled grapes, verjus glacé	16
SALADE DE HOMARD AUX POMMES ET CÉLERI Chilled lobster, celery root, potatoes, basil aioli, crème fraîche, chives	16
TERRINE DE FOIE GRAS Foie Gras Pâté, cherry compote, cacao nibs, bitter lettuces	18
ESCARGOTS À LA BOURGUIGNONNE 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, chive	8
FLAMMEKUECHE Alsatian flatbread, crème fraîche, onions, bacon lardons, chives	11

## Plats Principaux

(Main Courses)

AILE DE RAIE AU BEURRE BLANC AUX CÂPRES Pan-roasted skate wing, chanterelle mushrooms, fava beans, baby potatoes, caper lemon butter sauce, crushed pistachios	27
RÔTI DE PORC AUX PRUNEAUX Prune-stuffed pork loin, pommes dauphines, Brussels sprouts, sherry vinegar jus	25
MAGRET DE CANARD POÊLÉ Seared duck breast, celery root purée, roasted baby carrots, foie gras sauce, red wine reduction, black currants	28
STEAK À LA BORDELAISE Pan-seared NY strip steak, pommes purée, vegetable nage, sauce Bordelaise	31
TRUITE MEUNIÈRE Miller-style trout, green beans, fingerling potatoes, lemon brown butter, almonds	26
LAPIN RÔTI À LA MOUTARDE Mustard-braised rabbit, house-made tagliatelle, rabbit jus	27
POULET À LA CRÈME White wine-braised chicken, morel mushrooms, crimini mushrooms, pearl onions, rice pilaf, mushroom crème, Jurassienne wine	25
GNOCCHIS BRETONS Potato- and brown-butter gnocchi, roasted cauliflower, caramelized onion soubise, pine nuts, baby cress	23

## Accompagnements

GRATIN DE PÂTES FAÇON PEGGY Macaroni and cheese	8
HARICOTS VERTS French green beans, butter, shallots	7
CHOUX BRUXELLES RÔTIS ET LARDONS Pan-seared Brussels sprouts, bacon lardons, caramelized onion creams	

## Desserts

GÂTEAU MOUSSE AU CHOCOLATE Chocolate mousse cake, chocolate crumbles, vanilla ice cream	9
POT DE CRÈME Caramel custard, sea salt, cat's tongue cookies, crème Chantilly	9
MILLE FEUILLE AUX FRAMBOISES Caramelized puff pastry, vanilla pastry cream, raspberries	9
TARTE AU CITRON Lemon tart, cassis ice cream	9
TARTE TATIN Upside-down caramelized apple tart, caramel ice cream, honey tuile	9
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