

# Dîner

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

## Les Entrées

(First Courses)

<b>SALADE DE TOMATES</b> Heirloom tomato salad, peaches, Banyuls vinaigrette, goat cheese, basil oil, aged balsamic vinegar	12
<b>FARÇOUS</b> Swiss chard fritters, rhubarb confiture, crème fraîche, endive	11
<b>SOUPE FROIDE DE TOMATE À LA PROVENÇALES</b> Chilled Provençal tomato soup, slow roasted tomato, herbs de Provence oil, goat cheese	10
<b>SALADE DE SAUMON CRU</b> Raw salmon, lemon vinaigrette, radish, pickled shallots, crème fraîche, baby greens	14
<b>BOUCHÉE À LA REINE</b> Wild mushrooms, cream sauce, fava beans, Jurassienne wine, puff pastry	15
<b>TERRINE DE FOIE GRAS</b> Foie gras paté, cherry-port sauce, pickled cherries, arugula, frisée, crème fraîche, lemon, pistachio	18
<b>ESCARGOTS À LA BOURGUIGNONNE</b> 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>CAILLE RÔTIES AUX LENTILLES</b> Pan-seared quail, Puy lentils, bacon lardons, red pepper coulis	15

## Plats Principaux

(Main Courses)

<b>MAGRET DE CANARD AU MIEL</b> Seared duck breast, confit fennel, arugula, apricot purée, cherry, honey-duck jus	28
<b>SAUMON EN CROUTE</b> Salmon, spinach, mushroom duxelles, puff pastry, fava beans, beurre blanc	26
<b>GIGOT D'AGNEAU ACCOMPAGNÉ RATATOUILLE</b> White wine-braised lamb shank, ratatouille, olives, lamb jus	31
<b>LAPIN RÔTI À LA MOUTARDE</b> Mustard-braised rabbit, house-made taglietelle, rabbit jus	27
<b>BAR SAUCE SAFRANÉE</b> Pan-seared bass, shaved fennel, confit tomatoes, potatoes, saffron fumet	26
<b>RIZOTTO D'ÉTÉ AUX ARTICHAUTS</b> Porcini risotto, artichokes, cippolini onion, English peas, carrots, toasted hazelnuts, parsley oil	24
<b>FAUX FILET AUX ÉPINARDS ET POMMES DUCHESSE</b> NY strip steak, bacon creamed-spinach, Duchesse potatoes, herb jus	32
<b>POULET À LA CATALANE</b> White wine-braised chicken, lemon, roasted tomatoes, bacon lardons, roasted pearl onions, rice pilaf	25

## 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	8

## Desserts

<b>BOUCHON AU CHOCOLAT</b> Rich miniature chocolate cake, crème anglaise, gooseberries, crème fraîche ice cream	9
<b>POT DE CRÈME</b> Caramel custard, sea salt, cat's tongue cookies, crème Chantilly	9
<b>MILLE FEUILLE AUX FRAMBOISES</b> Caramelized puff pastry, vanilla pastry cream, raspberries	9
<b>VERRINE DE PÊCHES</b> Peach compote, fresh peaches, almond sponge cake, mousseline cream, blueberry sauce, almond crumble	9
<b>MOUSSE À LA RHUBARBE</b> Frozen rhubarb mousse, sablé cookie, rhubarb sauce, strawberry compote, rhubarb sorbet	9
<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