

Dîner

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

Les Entrées

(First Courses)

SALADE DE BETTERAVES Red beets, goat cheese croquettes, arugula, endive, pistachio, orange-sherry vinaigrette	12
LOTTE AU POMMEAU DE NORMANDIE Pan-seared monkfish medallions, apples, bacon, pommeau-crème fraîche sauce	12
SOUPE DE POTIRON Roasted butternut squash soup, candied spiced pecans, crème fraîche, parsley	10
SALADE DE SAUMON CRU Raw salmon, lemon vinaigrette, radish, pickled shallots, crème fraîche, baby greens	14
SALADE D'ENDIVES Endive, frisée, shaved fennel, Bleu d'Auvergne cheese, pear, orange, walnut vinaigrette	13
TERRINE DE FOIE GRAS Foie gras pâté, butternut squash purée, spiced pear, house-made ricotta, pine nuts	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, chives	8
TARTARE DE BŒUF Grass-fed ribeye, shallots, parsley, capers, egg yolk, Esplette pepper, cornichons, Dijon mustard, lemon aioli, arugula, toast	16

Plats Principaux

(Main Courses)

CASSOULET DE TOULOUSE Lamb and tomato stew, duck leg confit, bacon lardons, garlic sausage, tarbais beans, duck-fat breadcrumbs	33
SAUMON EN CROUTE Salmon, spinach, mushroom duxelles, puff pastry, fava beans, beurre blanc	26
JOUES DE PORC SUR SON LIT DE ESCAOUTOUN LANDAIS Malbec wine-braised pork cheeks, bacon lardons, chanterelle mushrooms, Brussels sprouts, Landais duck-fat polenta	27
LAPIN RÔTI À LA MOUTARDE Mustard-braised rabbit, house-made taglietelle, rabbit jus	27
TRUITE MEUNIÈRE Miller-style trout, green beans, fingerling potatoes, lemon brown butter, almonds	26
CHARLOTTE AU RACLETTE ET TROMPETTES DE LA MORT Raclette cheese and black trumpet mushroom savory bread pudding, celery root purée, butternut squash, haricots verts, hazelnut brown butter	24
BŒUF BOURGUIGNON Red wine-braised beef short rib, fingerling potatoes, classic Burgundian garnish	31
POULET RÔTI ET POMMES DE TERRE ALIGOT Pan-seared half chicken, roasted root vegetables, apples, pommes Aligot, lemon-thyme jus	25

Accompagnements

GRATIN DE PÂTES FAÇON PEGGY Macaroni and cheese	8
HARICOTS VERTS French green beans, butter, shallots	7
CHOUX DE BRUXELLES Brussels sprouts pan-roasted in duck fat, lemon, esplette pepper	8

Desserts

TARTE TATIN Upside-down caramelized apple tart, caramel ice cream, honey tuile	9
POT DE CRÈME AU CHOCOLAT Chocolate custard, sea salt, cat's tongue cookies, crème Chantilly	9
MILLE FEUILLE AUX FRAMBOISES Caramelized puff pastry, vanilla pastry cream, raspberries	9
FINANCIER AUX MÛRES Almond cake, whipped goat cheese, crème Chantilly, blackberries, honey, blackberry purée	9
POIRE POCHÉE AU VIN ROUGE Red wine-poached pear, crème Anglaise, spiced cake	9
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