

PLATS PRINCIPAUX



Hudson Valley Duck Breast - 32

swiss chard, apple, almond

Coq au Vin - 29

buttered egg noodles, mushroom, onion, lardon

Rainbow Trout Grenobloise - 29

spinach, lemon, caper, crouton

Pan Seared Scallops - 32

cauliflower puree, mushroom, lardon

Boeuf Bourguignon - 36

potato puree, root vegetables

Steak Frites

Choice of: bordelaise, maître d'hotel butter, béarnaise

Lobster béarnaise: -9 supplement

Flat Iron -27 Boneless Ribeye -36

POUR DEUX

Côte de Bœuf -90

32oz Bone-in Ribeye, market vegetable,
pommes purée, béarnaise

POMMES DE TERRE - 7

Frites

Purée

Boulangère

LEGUMES - 7

Roasted Carrots

Market Vegetable



BAR A HUITRES

OYSTERS

Island Creek -3

Massachusetts

Wellfleet -3

Massachusetts

Hama Hama -3

Washington

Chefs Tasting 18/34

by the half or full dozen

CLAMS

Littleneck -1.75

Narrangansett Bay, R.I.

Top Neck -1.75

Narrangansett Bay, R.I.

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Petit Plateau -65

Oysters, clams, shrimp
lobster

Grand Plateau -125

Oysters, clams, shrimp,
lobster

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Shrimp Cocktail -16

Chilled Lobster Cocktail -22

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CHARCUTERIE

Duck & Pistachio Terrine -14

Mousse de Foie de Volaille -12

hazelnut, honey, sea salt

Hudson Valley Foie Gras Torchon -18/28

jam, fleur de sel

*If you have an allergy please
alert your server, bartender, or chef.*

HORS D'ŒUVRES



FROMAGE

One Piece -9 • Three Piece -25 • Five Piece -35

Époisses

Burgundy

Roquefort

Roquefort-sur-Soulzon

Valençay

Loire Valley

Morbier

Jura

Tomme Crayeuse

Savoie

Pyrénées Brebis

Pays basque

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Onion Soup Gratinée -14

Duck bouillon, confit and gruyere crouton

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Mouclade -15

steamed mussels, white wine, curry, carrot, leek

Soupe du Jour -mp

Gnocchi Parisienne -14 / 22

mushrooms, parmesan, herbs

Escargots à la Bourguignonne -14

garlic-herb butter, white wine, breadcrumbs

Gem Lettuce -12

radish, dijon vinaigrette

Local Grass Fed Beef Tartare -12

gaufrette potatoes