

# HORS D'ŒUVRES



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## 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 -12

steamed mussels, white wine, curry, carrot, leek

### Soupe du Jour -mp

### Gnocchi Parisienne -14 / 22

wild mushrooms, parmesan, herbs

### Hand Cut Beef Tartare -12

prime ribeye, cut to order

### Escargots à la Bourguignonne -14

garlic-herb butter, white wine, breadcrumbs

### Little Gems -12

radish, dijon vinaigrette

# PLATS PRINCIPAUX



## Hudson Valley Duck Breast - 29

wild mustard greens, corn, peaches, toasted almonds

## Chicken Provencal - 29

tomato, basil, olive

## Coq au Vin - 29

fresh buttered noodles, mushroom, onion, lardon

## Rainbow Trout Grenobloise - 29

spinach, lemon, caper, tomato, crouton

## Pan Seared Scallops - 32

corn, wild mushrooms, bacon

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### Steak Frites

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

Lobster béarnaise: -9 supplement

Flat Iron -27 Boneless Ribeye -36

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## POUR DEUX

### Côte de Bœuf -90

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

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## POMMES DE TERRE - 7

Frites

Purée

Boulangère

scalloped potatoes gratin, garlic, demi-glace

## LEGUMES - 7

Roasted Carrots

Market Vegetable

Ratatouille



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## BAR A HUITRES

### OYSTERS

Beausoleil -3

New Brunswick

Blue Point -3

Long Island Sound

Steamboat -3

Washington

Royal Miyagi -3

British Columbia

Fanny Bay -3

British Columbia

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.



Petit Plateau -65

Oysters, clams, shrimp  
lobster

Grand Plateau -125

Oysters, clams, shrimp,  
lobster, crudo

Chilled Lobster Cocktail -22



Shrimp Cocktail -16

brined, broiled, and chilled



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## CHARCUTERIE

Duck & Pistachio Terrine -12

Mousse de Foie de Volaille -12

daily jam, warm baguette

Hudson Valley Foie Gras Torchon -18/28

seasonal jam, fleur de sel, toast points

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

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