CHARCUTERIE

JAMBON
DUCK RILLETTES
NDUJA
SAUCISSON SEC

8 EACH

(MUSTARD, PICKLES & BREAD)

Perle

FROMAGE

ROQUEFORT
BRILLAT-SAVARIN
CHÈVRE
MIMOLETTE

8 EACH

(HONEYCOMB, FRUIT & BREAD)

PEARLS

PERLE CAVIAR SERVICE 65
CALIFORNIA CAVIAR CO. ROYAL WHITE STURGEON, BRIOCHE POINTS, GOUGERE, CHIPS, CRÈME FRAÎCHE

TRIO OF OYSTERS SUPRÊME 24
UNI, SMOKED TROUT CAVIAR, BLACK TRUFFLE CAVIAR, PONZU

A QUARTET OF OYSTER SHOOTERS 14
AQUA PAZZA, CITRON FOAM, PIMENTON SALT

HALF DOZEN BEAUSOLEIL OYSTERS 24
CHAMPAGNE AND THAI MIGNONETTE, COCKTAIL SAUCE

FRIED OYSTER DEVILED EGGS 14
SMOKED TROUT ROE, CALABRIAN PEPPER AND CAPER RELISH

FIRSTS

ESCARGOT EN CROUTE 16
PECONIC BAY ESCARGOTS, GARLIC AND PARSLEY PERSILLADE BUTTER, PUFF PASTRY

BEEF TARTARE AND BONE MARROW 24
PICKLED FENNEL AND SHALLOT, HERBS SALAD, TRUFFLE CAVIAR, GRILLED BREAD

PERNOD MUSSELS 24
FENNEL SAUSAGE MEATBALLS, FRIED BREAD, SAFFRON ROUILLE, PARSLEY AND DILL

SMOKED SALMON TOAST 12
CRÈME FRAÎCHE, BEET PICKLED SHALLOTS, CHIVES

CORN BISQUE 12
CORN AND CHÈVRE FLAN, BACON CROUTONS, RADISH, BASIL

HEIRLOOM TOMATO SALAD 16
PICKLED MARA DES BOIS STRAWBERRIES, BURATTA CHEESE, HAZELNUT PISTOU

MAINS

ROQUEFORT AND WALNUT CRUSTED FILET MIGNON 39
CREAMY CORN POLENTA, BUTTERED SUGAR SNAP PEAS, CHERRY JUS DE VEAU

BERKSHIRE CÔTE DE PORC 36
CABERNET & TOMATO BRASIED ROMANO BEANS, GUANCIALE BREAD CRUMBS, FIGS, BALSAMICO

FROMAGE BLANC AND FENNEL RAVIOLI 30
SUMMER VEGETABLE RAGOUT, PISTOU, POACHED FARM EGG, BLACK TRUFFLE, SHAVED MIMOLETTE CHEESE

SEARED TUNA NICOISE 32
WARM POTATO "SALAD," HARICOT VERTS, DIJON FRIED SMELT, EGG, WARM CHERRY TOMATOES

POULET RÔTI 29
FRIED CASTELVETRANO STUFFED OLIVES, PAPPADEW CHILI & OLIVE RELISH, RED PEPPER COULIS

FRENCH ONION DIP ANGUS BURGER 18
HAVARTI CHEESE, CARAMELIZED ONION SOUP, PAIN AU LAIT, FIELD GREENS

SIDES

WARM BREAD 5
HOUSE MADE GARLIC BUTTER, PINK PEPPERCORNS

MIXED OLIVES 6
CALABRIAN CHILI, LEMON, SEA SALT

BABY FIELD GREENS SALAD 9
BALSAMICO, PARMESAN MIE DE PAN, CUCUMBERS

SPLIT FEE 5