

CHARCUTERIE

JAMBON
TÊTE DE COCHON
SAUCISSON SEC
DUCK RILLETES
NDJUA

8 EACH

(WITH MUSTARD, PICKLES & BREAD)



FROMAGE

ROQUEFORT
BRILLAT-SAVARIN
CAMEMBERT
COMTÉ
CHÈVRE

8 EACH

(WITH HONEYCOMB, FRUIT & BREAD)

PEARLS

TSAR NICOULAI CAVIAR SERVICE	ESTATE 39/ RESERVE 68
TOAST, BLINI, CHIPS, CRÈME FRAÎCHE, CHIVES	
OYSTERS SUPRÊME	17
UNI, SMOKED TROUT CAVIAR, BLACK TRUFFLE CAVIAR, PONZU	
OYSTER SHOOTERS	12
AQUA PAZZA, CITRON FOAM, PIMENTON SALT	
HALF DOZEN BEAU SOLEIL OYSTERS	24
CHAMPAGNE AND THAI MIGNONETTE, COCKTAIL SAUCE	
PAN SEARED ABALONE	28
TEMPURA FRIED VEGETABLES, MEUNIERE VINAIGRETTE, SAFFRON AIOLI	

FIRSTS

FOURNÉE BREAD	3
HOUSE MADE GARLIC BUTTER, PINK PEPPERCORNS	
MIXED OLIVES	5
CALABRIAN CHILI, LEMON, SEA SALT	
SMOKED SALMON TOAST	10
HOUSE MADE CRÈME FRAÎCHE, PICKLED SHALLOTS, TOMATOES	
FRIED OYSTER DEVILED EGGS	12
SMOKED TROUT ROE, PEPPER CAPER RELISH	
BEEF TARTARE AND BONE MARROW	22
PICKLED FENNEL AND SHALLOT, HERBS SALAD, TRUFFLE CAVIAR, GRILLED BREAD	
MUSHROOM "CAPPUCCINO" SOUP	10
BLACK TRUFFLE CRÈME, PORCINI POWDER, CHIVES	
CITRUS SUPRÊME SALAD	12
LITTLE GEMS, CANDIED BACON AND BACON POWDER, PERSIAN CUCUMBER, RICOTTA	
PEAR AND ENDIVE SALAD	14
WARM ROQUEFORT MUFFIN, POMEGRANATES, WATERCRESS, HAZELNUTS	

MAINS

SNAKE RIVER FARMS WAGYU STEAK	36
POMMES AU GRATIN, PORTOBELLO, CABERNET JUS DE VEAU, BERNAISE	
PERNOD MUSSELS	26
FENNEL SAUSAGE MEATBALLS, FRIED BREAD, ROUILLE, DILL	
BERKSHIRE CÔTE DE PORC	32
GRILLED HERITAGE PORK CHOP, PISTOU, CRANBERRY BEAN RAGOUT, PEA LEAVES, BALSAMICO	
LINGUINI ALLE VONGOLE	29
GARLIC CLAMS AND CLAMS CASINO, GUANCIALE AND BACON, MIMOLETTE CHEESE	
POULET RÔTI.....	28
SPICY ESPELETTE FREE RANGE CHICKEN, ROASTED BABY PEPPERS, FRIED CASTELVETRANO OLIVES	
FRENCH ONION DIP ANGUS BURGER	16
CARAMELIZED ONION SOUP, PAIN AU LAIT, FIELD GREENS	

SIDES

CHARRED BRUSSEL SPROUTS	9
BALSAMICO, PANCETTA	
VAUDOVAN CAULIFLOWER	9
CARAMELIZED SHALLOTS, RAISINS	
SPLIT FEE	5