

CHARCUTERIE

JAMBON
SAUCISSON SEC
DUCK RILLETES
NDJUA

8 EACH

(MUSTARD, PICKLES & BREAD)



FROMAGE

ROQUEFORT
BRILLAT-SAVARIN
TRES LECHE
CHÈVRE

8 EACH

(HONEYCOMB, FRUIT & BREAD)

PEARLS

- TSAR NICOULAI ESTATE CAVIAR SERVICE40
TOAST, BUTTER GOUGERE, BLACK TRUFFLE CHIPS, CRÈME FRAÎCHE, CHIVES
- FRIED OYSTER DEVILED EGGS12
SMOKED TROUT ROE, CALABRIAN PEPPER AND CAPER RELISH
- OYSTERS SUPRÊME17
UNI, SMOKED TROUT CAVIAR, BLACK TRUFFLE CAVIAR, PONZU
- OYSTER SHOOTERS12
AQUA PAZZA, CITRON FOAM, PIMENTON SALT
- HALF DOZEN BEAUSOLEIL OYSTERS24
CHAMPAGNE AND THAI MIGNONETTE, COCKTAIL SAUCE

FIRSTS

- WARM FOURNÉE BREAD3
HOUSE MADE GARLIC BUTTER, PINK PEPPERCORNS
- MIXED OLIVES6
CALABRIAN CHILI, LEMON, SEA SALT
- AHI TUNA TARTARE19
HORSERADISH BLINI, SIEVED EGGS, SMOKED TROUT ROE, BLACK TRUFFLE CHIPS
- SMOKED SALMON TOAST10
HOUSE MADE CRÈME FRAÎCHE, PICKLED SHALLOTS, TOMATOES
- CORN BISQUE12
CORN FLAN, BACON CROUTONS, RADISHES
- HEIRLOOM TOMATO SALAD14
PICKLED STRAWBERRIES, BURATTA CHEESE, WILD ARUGULA
- STONEFRUIT SALAD14
LITTLE GEMS, AVOCADO, PISTACHIO, RICOTTA

MAINS

- WALNUT AND ROQUEFORT CRUSTED FILET MIGNON36
SUMMER CORN POLENTA, SWEET PEAS, CHERRIES, CABERNET SAUVIGNON JUS DE VEAU
- CHAMPIGNON RAGOUT36
FORAGED MUSHROOMS, TAGLIATELLE PASTA, POACHED EGG, SHAVED SUMMMER TRUFFLES
- PERNOD MUSSELS28
FENNEL SAUSAGE MEATBALLS, FRIED BREAD, SAFFRON ROUILLE, DILL
- BERKSHIRE COTE DE PORC34
PERSILLADE CRUSTED HERITAGE PORK CHOP, BRASIED ROMANO BEANS, AGED BALSAMICO
- GRILLED AHI TUNA35
NICOISE OLIVES, POTATO "SALAD," HARICOT VERTS, DIJON FRIED SMELT, EGG, CHERRY TOMATOES
- POULET RÔTI28
MARY'S CHICKEN, SUMMER PEPPERS AND SQUASH, FRIED CASTELVETRANO OLIVES, PAPPADIEW CHILI COULIS
- FRENCH ONION DIP ANGUS BURGER16
CARAMELIZED ONION SOUP, PAIN AU LAIT, FIELD GREENS ROSSINI STYLE W/ TRUFFLES AND DUCK RILLETES AQ

SIDES

- CHARRED BRUSSEL SPROUTS9
BALSAMICO, PANCETTA
- VAUDOVAN CAULIFLOWER9
CURRY CASHEWS, GRAPES
- SPLIT FEE5