



BRUNCH \$35 PER PERSON

FIRST COURSE

(FOR THE TABLE)

POMME FRITES HOUSE-MADE WITH KETCHUP AND AIOLI

SECOND COURSE

(CHOICE OF ONE)

PAIN PERDU CHALLAH, WHIPPED MASCARPONE, PEARS, TOASTED ALMONDS

QUICHE DU JOUR MARKET INSPIRED, FRESH BAKED WITH MIXED GREEN SALAD

FRENCH GRAIN BOWL FARRO, QUINOA, GARBANZO BEANS, CAULIFLOWER HUMMUS,
GREEN BEANS, RADISH, GARLIC CROUTONS, CLASSIC FRENCH VINAIGRETTE

CLASSIC ROAST HALF CHICKEN ROASTED BONE-IN HALF CHICKEN, ROSEMARY SALT,
BLACK PEPPER, GLAZED ROOT VEGETABLES, CHICKEN JUS

DESSERT

(CHOICE OF ONE)

WARM CHOCOLATE CAKE HAZELNUT GELATO, TOFFEE, CRÈME CHANTILLY

CLASSIC VANILLA BEAN CRÈME BRULEE CARAMELIZED SUGAR CRUST, FRESH BERRIES



BRUNCH \$45 PER PERSON

FIRST COURSE

(FOR THE TABLE)

POMME FRITES HOUSE-MADE WITH KETCHUP AND AIOLI

DEVILED EGGS DAILY CAVIAR, PICKLED ONION, DILL

SECOND COURSE

(CHOICE OF ONE)

PAIN PERDU CHALLAH, WHIPPED MASCARPONE, PEARS, TOASTED ALMONDS

QUICHE DU JOUR MARKET INSPIRED, FRESH BAKED WITH MIXED GREEN SALAD

CLASSIC ROAST HALF CHICKEN ROASTED BONE-IN HALF CHICKEN, ROSEMARY SALT,
BLACK PEPPER, GLAZED ROOT VEGETABLES, CHICKEN JUS

FILET MIGNON AU POIVRE 6 OZ. PRIME BEEF FILET, WILD MUSHROOM,
ROBUCHON POTATO, ASPARAGUS, GREEN PEPPERCORN SAUCE

DESSERT

(CHOICE OF ONE)

WARM CHOCOLATE CAKE HAZELNUT GELATO, TOFFEE, CRÈME CHANTILLY

CLASSIC VANILLA BEAN CRÈME BRULEE CARAMELIZED SUGAR CRUST, FRESH BERRIES

LUNCH \$35 PER PERSON



FIRST COURSE

(FOR THE TABLE)

POMME FRITES HOUSE-MADE WITH AIOLI AND KETCHUP

SECOND COURSE

(CHOICE OF ONE)

FRENCH GRAIN BOWL FARRO, QUINOA, GARBANZO BEANS, CAULIFLOWER HUMMUS,
GREEN BEANS, RADISH, GARLIC CROUTONS, CLASSIC FRENCH VINAIGRETTE

TROUT ALMONDINE SLICED ALMOND, HARICOT VERT, BROWN BUTTER

B19 BURGER BRIOCHE BUN, HOUSE-GROUND BEEF PATTY, AMERICAN CHEESE, BIBB
LETTUCE, TOMATO, ONION, HOUSE-MADE PICKLES, POMMEL FRITES, CLASSIC SAUCES

DESSERT

(CHOICE OF ONE)

WARM CHOCOLATE CAKE HAZELNUT GELATO, TOFFEE, CRÈME CHANTILLY

CLASSIC VANILLA BEAN **CRÈME BRULEE** CARAMELIZED SUGAR CRUST, FRESH BERRIES

LUNCH \$45 PER PERSON



FIRST COURSE

(FOR THE TABLE)

POMME FRITES HOUSE-MADE WITH AIOLI AND KETCHUP

DEVEILED EGGS DAILY CAVIAR, PICKLED ONION, DILL

SECOND COURSE

(CHOICE OF ONE)

CLASSIC ROAST HALF CHICKEN ROASTED BONE-IN HALF CHICKEN, ROSEMARY SALT,
BLACK PEPPER, GLAZED ROOT VEGETABLES, CHICKEN JUS

TROUT ALMONDINE SLICED ALMOND, HARICOT VERT, BROWN BUTTER

FILET MIGNON AU POIVRE 6 OZ. PRIME BEEF FILET, WILD MUSHROOM, ROBUCHON
POTATO, ASPARAGUS, GREEN PEPPERCORN SAUCE

DESSERT

(CHOICE OF ONE)

WARM CHOCOLATE CAKE HAZELNUT GELATO, TOFFEE, CRÈME CHANTILLY

CLASSIC VANILLA BEAN CRÈME BRULEE CARAMELIZED SUGAR CRUST, FRESH BERRIES

LUNCH \$55 PER PERSON



FIRST COURSE

(CHOICE OF ONE)

CLASSIC FRENCH ONION SOUP GRUYERE CHEESE, BAGUETTE

HOUSE SALAD MIXED LETTUCES, RADISH, CUCUMBER, CARROT, RED ONION, TOMATO,
FRENCH VINAIGRETTE, WARM CHÈVRE CROSTINI

SECOND COURSE

(CHOICE OF ONE)

CLASSIC ROAST HALF CHICKEN ROASTED BONE-IN HALF CHICKEN, ROSEMARY SALT,
BLACK PEPPER, GLAZED ROOT VEGETABLES, CHICKEN JUS

TROUT ALMONDINE SLICED ALMOND, HARICOT VERT, BROWN BUTTER

FILET MIGNON AU POIVRE 6 OZ. PRIME BEEF FILET, WILD MUSHROOM, ROBUCHON
POTATO, ASPARAGUS, GREEN PEPPERCORN SAUCE

DESSERT

(CHOICE OF ONE)

WARM CHOCOLATE CAKE HAZELNUT GELATO, TOFFEE, CRÈME CHANTILLY

CLASSIC VANILLA BEAN CRÈME BRULEE CARAMELIZED SUGAR CRUST, FRESH BERRIES

DINNER \$55 PER PERSON



FIRST COURSE

(CHOICE OF ONE)

CLASSIC FRENCH ONION SOUP GRUYERE CHEESE, BAGUETTE

HOUSE SALAD MIXED LETTUCES, RADISH, CUCUMBER, CARROT, RED ONION, TOMATO,
FRENCH VINAIGRETTE, WARM CHÈVRE CROSTINI

SECOND COURSE

(CHOICE OF ONE)

CLASSIC ROAST HALF CHICKEN ROASTED BONE-IN HALF CHICKEN, ROSEMARY SALT,
BLACK PEPPER, GLAZED ROOT VEGETABLES, CHICKEN JUS

TROUT ALMONDINE SLICED ALMOND, HARICOT VERT, BROWN BUTTER

DOUBLE CUT PORK CHOP CRISPY BRUSSELS SPROUTS, APPLE AIGRE-DOUX,
BOURBON GLAZE

DESSERT

(CHOICE OF ONE)

WARM CHOCOLATE CAKE HAZELNUT GELATO, TOFFEE, CRÈME CHANTILLY

CLASSIC VANILLA BEAN CRÈME BRULEE CARAMELIZED SUGAR CRUST, FRESH BERRIES

DINNER \$70 PER PERSON



FIRST COURSE

(FOR THE TABLE)

DEVILED EGGS DAILY CAVIAR, PICKLED ONION, DILL

SECOND COURSE

(CHOICE OF ONE)

CLASSIC FRENCH **ONION SOUP** GRUYERE CHEESE, BAGUETTE

HOUSE SALAD MIXED LETTUCES, RADISH, CUCUMBER, CARROT, RED ONION, TOMATO,
FRENCH VINAIGRETTE, WARM CHÈVRE CROSTINI

THIRD COURSE

(CHOICE OF ONE)

CLASSIC ROAST HALF CHICKEN ROASTED BONE-IN HALF CHICKEN, ROSEMARY SALT,
BLACK PEPPER, GLAZED ROOT VEGETABLES, CHICKEN JUS

TROUT ALMONDINE SLICED ALMOND, HARICOT VERT, BROWN BUTTER

FILET MIGNON AU POIVRE 8OZ PRIME BEEF FILET, WILD MUSHROOMS,
ROBUCHON POTATO, ASPARAGUS, GREEN PEPPERCORN SAUCE

DESSERT

(CHOICE OF ONE)

WARM CHOCOLATE CAKE HAZELNUT GELATO, TOFFEE, CRÈME CHANTILLY

CLASSIC VANILLA BEAN **CRÈME BRULEE** CARAMELIZED SUGAR CRUST, FRESH BERRIES

DINNER \$80 PER PERSON



FIRST COURSE

(FOR THE TABLE)

BAKED RACLETTE MELTED RACLETTE CHEESE, MUSHROOMS, CRISPY POTATOES, TRUFFLE, CRISPY ARUGULA, RUSTIC BREAD

BRASSERIE 19 CHARCUTERIE COUNTRY PÂTÉ, FRENCH GARLIC SAUSAGE, SAUCISSON SEC, DUCK RILETTE, BRAISED PORK BELLY, HOUSEMADE MUSTARD, PRESERVES & BACON JAM

SECOND COURSE

(CHOICE OF ONE)

CLASSIC FRENCH **ONION SOUP** GRUYERE CHEESE, BAGUETTE

KALE SALAD BABY KALE, CRANBERRY, PINENUTS, VARIOUS SEEDS, CROUTON, LIME JUICE, OLIVE OIL, PARMESAN CHEESE

THIRD COURSE

(CHOICE OF ONE)

CLASSIC ROAST HALF CHICKEN ROASTED BONE-IN HALF CHICKEN, ROSEMARY SALT, BLACK PEPPER, GLAZED ROOT VEGETABLES, CHICKEN JUS

YELLOWFIN TUNA STEAK ESPELETTE CRUST, OLIVE OIL POACHED BABY POTATO, GREEN BEAN & FENNEL SALAD, HERB OIL

STEAK FRITES 14OZ PRIME NEW YORK STRIP WITH POMME FRITES AND MAITRE D'BUTTER

SEASONAL RISOTTO CHEF'S CHOICE RISOTTO

DESSERT

(CHOICE OF ONE)

WARM CHOCOLATE CAKE HAZELNUT GELATO, TOFFEE, CRÈME CHANTILLY

CLASSIC VANILLA BEAN **CRÈME BRULEE** CARAMELIZED SUGAR CRUST, FRESH BERRIES

DINNER \$95 PER PERSON



FIRST COURSE

(FOR THE TABLE)

LE GRANDE DIX-NEUF PLATEAUX FRESHLY SHUCKED RAW OYSTERS, LOBSTER, TUNA TARTARE, SHRIMP, CRAB CLAWS, AND MUSSELS, SERVED CHILLED

BRASSERIE 19 CHARCUTERIE COUNTRY PÂTÉ, FRENCH GARLIC SAUSAGE, SAUCISSON SEC, DUCK RILETTE, BRAISED PORK BELLY, HOUSEMADE MUSTARD, PRESERVES & BACON JAM

SECOND COURSE

(CHOICE OF ONE)

CLASSIC FRENCH **ONION SOUP** GRUYERE CHEESE, BAGUETTE

KALE SALAD BABY KALE, CRANBERRY, PINENUTS, VARIOUS SEEDS, CROUTON, LIME JUICE, OLIVE OIL, PARMESAN CHEESE

THIRD COURSE

(CHOICE OF ONE)

CLASSIC ROAST HALF CHICKEN ROASTED BONE-IN HALF CHICKEN, ROSEMARY SALT, BLACK PEPPER, GLAZED ROOT VEGETABLES, CHICKEN JUS

YELLOWFIN TUNA STEAK ESPELETTE CRUST, OLIVE OIL POACHED BABY POTATO, GREEN BEAN & FENNEL SALAD, HERB OIL

STEAK FRITES 14OZ PRIME NEW YORK STRIP WITH POMME FRITES AND MAITRE D' BUTTER

SEASONAL RISOTTO CHEF'S CHOICE RISOTTO

DESSERT

(CHOICE OF ONE)

WARM CHOCOLATE CAKE HAZELNUT GELATO, TOFFEE, CRÈME CHANTILLY

CLASSIC VANILLA BEAN **CRÈME BRULEE** CARAMELIZED SUGAR CRUST, FRESH BERRIES