

Claudette

les HORS d'ŒUVRES

JARDINS

- CRISPY ARTICHOKEs 16
lemon jam, chillies, comté cheese, mint
- RATATOUILLE 14
*summer squash, zucchini, eggplant
berbere spice, fresno chilli*
- CUCUMBER & HALOUMI 18
horseradish, green goddess, dates, dill

FRUITS DE MER

- OYSTERS 18
half dozen, mignonette, aleppo cocktail sauce
- LE PLATEAU 58
*half dozen oysters, half dozen clams, shrimp
cocktail, mignonette, aleppo cocktail sauce*
- LE GRAND PLATEAU 88
*dozen oysters, dozen clams, shrimp cocktail
mignonette, aleppo cocktail sauce*

GOURMAND

- SWEET POTATO FALAFEL 15
house made harissa, pickled chillies, herbs
- HOUSE MADE CAVATELLI 19
*sungold tomatoes, basil, 24 month-aged
parmigiano reggiano*
- TRUFFLE HUMMUS 18
*black truffle, garlic, extra virgin olive oil
house made flat bread*

BROCHETTES ALNAAR

✧ Provençal skewers featuring spices from Lior Sercarz of La Boîte, N.Y.C. ✧

- HARISSA GLAZED SALMON 15
horseradish yogurt, dill

- LAMB KEFTA 16
la boîte shabazi no.38, yogurt, ginger, arugula

SALADES

- ROASTED BEET SALAD 16
*chicories greens, horseradish yogurt
toasted almonds, parmesan*

- BIBB LETTUCE SALAD 18
dijon vinaigrette, breadcrumbs

- WATERMELON SALAD 15
*feta, morrocan olives, aleppo-lime vinaigrette
sunflower seeds*

les ENTRÉES

- CORIANDER CRUSTED SALMON 29
summer corn, smokehouse bacon, sundried tomato, lemon
- ROASTED BLACK BASS 34
sauce vierge, toasted fregola, tomato consommé, basil
- LINGUINE VONGOLE 29
house made squid ink pasta, clams, herb bread crumbs, chillies
- GRILLED ROYAL DORADE 44
sauce verte, charred summer vegetables, grilled lemon
- CLAUDETTE BURGER 29
*pat lafrieda dry aged beef blend, fromage d'affinois
brandy glazed caramelized onions, truffle aioli
homemade sesame brioche bun, frites*

- ROASTED SASSO CHICKEN 28
provençal vegetables, parmesan, cast iron croutons
- FILET MIGNON AU POIVRE 42
cognac, pommes frites

TAGINES

- VEGETABLE TAGINE 26
couscous, provençal vegetables, shakshouka
- CONFIT LAMB TAGINE 38
*confit lamb, couscous, chermoula jus, marcona almonds
strawberry & rhubarb chutney*

GARNITURES

- SPICED POMMES FRITES 8
ras al hanout

- SHISHITO PEPPERS 8
charred lemon, kibbeh spice

DESSERTS

- CHOCOLATE TAHINI TARTE 14
*gluten free, fresh berries
whipped crème fraîche*

- LEMON PARFAIT 14
vanilla custard, lemon curd, baharat granola

- GÂTEAU AU CARAMEL 14
*dates, brown butter whipped cream
pistachio nougatine*

A portion of all oyster proceeds support our COVID-19 Employee Emergency Fund

Executive Chef Edwin Rivera

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Les APÉRITIFS

15

TURMERIC TEA
vodka, honey, ginger, lemon, cayenne

APRICOT YA
rum, apricot, basil, lemon

MARRY ME SUMMER
gin, peach, rosemary, lemon

MOROCCAN MARGARITA
tequila, citrus mélange, coriander syrup

CHAMOMANGO
chamomile bourbon, mango, honey

PINK FLAMINGO
watermelon, bird chili, basil, mezcal, orange

ROSÉ SPRITZ
rosé, almond syrup, lemon, blood orange

STRAWBERRY LAVENDER PUNCH
rum, strawberry, lavender honey, lime

SPARKLING

CHAMPAGNE <i>Gosset, Brut Excellence NU (375ml)</i>	60
♀ CRÉMANT DE LIMOUX <i>Toques et Clochers NU</i>	15/60
♀ CRÉMANT DE BOURGOGNE ROSÉ 'N° 69' <i>JCB NU</i>	17/68
♀ CHAMPAGNE <i>Henriot, Brut NU</i>	25/100
CHAMPANGE <i>Drappier Brut Nature "Zer Dosage" NU</i>	115
ROSÉ CHAMPAGNE <i>Drappier, Saignée NU</i>	124
CHAMPANGE <i>Henriot 'Brut Millesime, 2006</i>	225

ROSÉ

♀ ROSÉ ON TAP <i>Channing Daughters, North Fork 2018 (1L)</i>	13/65
♀ CAPE BLEUE ROSÉ <i>Jean Luc Colombo 2020 (750 ml)</i>	14/54
♀ TOURAINE ROSÉ <i>Les Mazelles 2019</i>	14/56
♀ CÔTES DE PROVENCE <i>Domaine Ott 2019</i>	21/81

BLANC

SOUTHERN FRANCE

♀ CÔTES DU RHÔNE BLANC <i>Ogier Artésis 2016</i>	13/52
BORDEAUX BLANC <i>Petite Sirene 2017</i>	52
♀ PATRIMONIO <i>Clos Alivu, Corsica 2018</i>	14/56

BURGUNDY

SAINT-VÉРАН <i>Meurgey-Crozes 2015</i>	80
♀ CHABLIS <i>Domaine Daniel Dampé 2019 (750ml)</i>	16/70
BOUCHARD PÈRE ET FILS <i>Beaune du Chateau 1er Cru 2017</i>	115

LOIRE VALLEY

VOUVRAY <i>Champalou 2015 (375ml)</i>	60
CHINON BLANC <i>Domaine de la Noblaie 2019</i>	65
♀ SANCERRE <i>Le Roi des Pierres 2019</i>	17/68
SANCERRE <i>'La Moussière' Alphonse Mellot 2020</i>	85

ROUGE

SOUTHERN FRANCE

BAUX-DE-PROVENCE <i>Mas de Gourgonnier 2018</i>	50
♀ CAHORS <i>Carac Terre Malbec 2019</i>	14/56
TERRASSES DU LARZAC <i>'Les Crus' Calmel & Joseph 2015</i>	75
PIC ST. LOUP <i>'La Closerie du Pic' Château Puech-Haut 2016</i>	80
BANDOL <i>Château Pibarnon 2017</i>	90
CAHORS <i>'Cuvée Géron Dadine' Château de Haute-Serre 2016</i>	124

RHÔNE VALLEY

VACQUEYRAS <i>Domaine de l'Oiselet 2015</i>	62
♀ CÔTES DU RHÔNE VILLAGES <i>Famille Perrin 2018</i>	15/60
CHÂTEAUNEUF-DU-PAPE <i>Domaine de la Charbonnière 2018</i>	98
CHÂTEAUNEUF-DU-PAPE <i>André Brunel 2016</i>	110
RHÔNE & MÉDOC <i>'Odysée' Pierre Graffeuille 2015</i>	120
CROZES-HERMITAGE <i>Ferraton 'Le Grand Courtil' 2016</i>	140

BORDEAUX

♀ MÉDOC <i>'Légende' Barons de Rothschild 2016</i>	17/68
LISTRAC MÉDOC <i>Cèdres de Fourcas Hosten 2012</i>	75
CÔTES DE BORDEAUX <i>Château Priolat 2012</i>	80
SARGET GUARD <i>Larose 2016</i>	95
SAINT-ESTÈPHE <i>La Dame de Montrose 2012</i>	120

BURGUNDY

♀ PINOT NOIR <i>'LaForêt' Joseph Drouhin 2018</i>	16/64
BOURGOGNE ROUGE 'OKA' <i>Domaine Arlaud 2018</i>	80
BEAUNE GRÈVES <i>'Vigne de L'Enfant Jésus' Bouchard 2014</i>	210

BEAUJOLAIS

FLEURIE <i>'Le Pré Roi' Château de Poncié (served chilled) 2016</i>	52
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BIÈRES

KRONENBOURG 1664 BLANC <i>Strasbourg (on draft)</i>	8
VON TRAPP PILSNER <i>Vermont</i>	8
BREWDOG I.P.A. <i>Scotland</i>	8
MONTAUK WATERMELON SESSION ALE <i>New York</i>	8