

Claudette



MARCHÉ de PROVENCE

JARDINS

- Crispy Artichokes 13
shaved parmesan, ramp chermoula
- Cucumber & Tomato Salad 13
polenta croutons, nigella, za'atar, basil
- Tomato Almond Gazpacho 10
garlic croutons, extra virgin olive oil

- ✦ Le Pique-Nique ✦
marché selection 45
deux jardins, un gourmand
une brochette

GOURMAND

- Truffle Hummus 18
black truffle, confit garlic, olive oil, flatbread
- Oysters 18
half dozen oysters, mignonette, harissa
- Sweet Potato Falafel 14
housemade harissa, pickled chilies

BROCHETTES ALNAAR

✦ Provencal skewers featuring spices from Lior Sercaz of La Boite, N.Y.C. ✦

- Charred Haloumi 15
*la boîte za'atar, pistachio
strawberry-rhubarb chutney*
- Harissa Glazed Salmon 15
horseradish yogurt, dill
- Lamb Kefta 15
*la boîte shabazi no. 38, yogurt
ginger, arugula*

les HORS d'ŒUVRES

- Marinated Octopus 24
citrus and paprika marinade, anchovy, farm stand beans
- Roasted Beet Salad 16
horseradish, spring greens, parmesan, roasted almonds

- Bibb Lettuce Salad 12
champagne vinaigrette, shabazi breadcrumbs
- Roasted Asparagus 21
poached egg, duck prosciutto, shabazi breadcrumbs

les ENTRÉES

- Bouillabaisse 39
cockles, porgy, artichoke aioli, grilled baguette
- Pan Roasted Aurora Salmon 29
spring pea hummus, fregola, pickled chilies
- Whole Grilled Black Bass 41
potato latke, preserved lemon grenobloise
- Roasted Sasso Chicken 27
provencal vegetables, parmesan, cast iron croutons

- Grilled Strip Steak 41
charred onion, spring vegetables, fingerlings, smoked tomato butter

TAGINES

- Vegetable Tagine 26
couscous, spring vegetables, shakshouka
- Lamb Tagine 38
israeli couscous, chermoula jus, strawberry-rhubarb chutney

les GARNITURES

each 8

- Shishito Peppers
charred lemon, kibbeh spice

- Pommes Frites
ras al hanout, paprika aioli

- Green Beans
garlic butter, poppy & sesame seeds, lemon

Executive Chef Ari Bokorza

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