

Claudette



MARCHÉ de PROVENCE

JARDINS

- Crispy Artichokes 13
shaved parmesan, ramp chermoula
- Cucumber & Date Salad 10
toasted walnuts, fresh herbs, horseradish
- Bibb Lettuce Salad 12
*champagne-dijon vinaigrette
shabazi breadcrumbs*

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
- Muhamarra 10
red pepper & walnut spread, garlic toast

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

- Roasted Asparagus 21
poached egg, duck prosciutto, shabazi breadcrumbs
- Cured Sardines 15
lemon-fennel relish, roasted garlic crostini
- Roasted Beet Salad 16
horseradish, spring greens, parmesan, roasted almonds
- Sweet Potato Falafel 14
housemade harissa, pickled chilies

les ENTRÉES

- Pasta "Roger" 24
housemade pappardelle, braised porgy, spicy tomato, lemon breadcrumbs
- 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
- Kurobuta Pork Chop 39
coffee and allspice rub, mushroom ragoût, crispy parmesan

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