

Claudette

les HORS & ŒUVRES

Green Lentil Soup 13
*baharat whipped yogurt, pomegranate seeds
crispy chickpeas*

Sweet Potato Falafel 14
housemade harissa, pickled chilies

Truffle Hummus 18
*housemade flatbread, confit garlic, olive oil
without truffle 10*

Creamy Burrata 21
tomato jam, grilled country bread

les SALADES

Crispy Kale 15
smoked ricotta, pickled apples

Bibb Lettuce 12
*champagne-dijon vinaigrette
shabazi breadcrumbs*

Warm Quinoa 15
braised peppers, tomato & cucumber salad

Roasted Beets 16
*horseradish, autumn greens
parmesan, roasted almonds*

ADDITIONS

✦ add to any salad ✦

Grilled Chicken 8

Pan Roasted Salmon 10

Lamb Kefta 10

les ENTRÉES

Lamb Burger 19
*pickled onion, gruyère, potato bun
paprika aioli, frites*

Grilled Branzino 24
*cucumber, dates
horseradish, walnuts*

Falafel Pita 18
*sweet potato falafel, harissa
israeli salad, hummus, flatbread*

les GARNITURES

each 8

Shishito Peppers
charred lemon, kibbeh spice

Pommes Frites
ras al hanout, paprika aioli

Green Beans
garlic, lemon, poppy & sesame seeds

Executive Chef Ari Bokovza

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