

Claudette

MARCHÉ de PROVENCE

JARDINS

- Roasted Cauliflower 10
tomato jam, berber spices
- Moroccan Carrots 10
baharat, harissa, mint, pistachio
- Green Lentil Soup 13
whipped yogurt, crispy chickpeas

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

GOURMAND

- Chicken Liver Mousse 14
rosé, toasted peppercorns
- Truffle Hummus 18
black truffle, confit garlic, olive oil, flatbread
- Oysters 18
half dozen oysters, mignonette, harissa

BROCHETTES ALNAAR

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

Charred Haloumi 12
*la boîte za'atar, spiced apple chutney
pistachio*

Harissa Glazed Salmon 15
horseradish yogurt, dill

Lamb Kefta 15
*la boîte shabazi no.38, yogurt
ginger, arugula*

les HORS d'ŒUVRES

Bibb Lettuce Salad 12
champagne-dijon vinaigrette, shabazi breadcrumbs

Creamy Burrata 21
tomato jam, grilled country bread

Roasted Beet Salad 16
horseradish, winter 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
cucumber, dates, horseradish, walnuts

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, winter vegetables, shakshouka

Lamb Tagine 38
israeli couscous, chermoula jus, spiced apple 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