



AMUSES

BAGUETTE	Radish, Butter, Cervelle	21
CHIPOLATAS		8
BARBAJUANS	Swiss Chard, Riocotta, Leek Fritters	10
CAROTTES RÂPÉES	Ginger, Aioli, Quinoa	12
PETITE FRITURE	Squid, Artichoke, Chili Aioli	19
FALAFEL	Cucumber Yogurt	14
SARDINES ESCABÈCHE		16

FRUITS DE MER

1/2 dz Oysters	28	Clams Persillade	17
w/ Chipolatas	36	Marinated Mussels	16
Chilled Shrimp	27	Scallop Cru	22
Snow Crab	25	Lobster Cocktail	29

PLATEAU LE ROCK

165

APPETIZERS

PEA LEAF SALAD	Pecorino, Lemon	24
NIÇOISE SALAD	Tomato, Anchovy, Cucumber, Tuna	27
LEEK VINAIGRETTE		23
ONION SOUP GRATINÉE		24
AGNOLOTTI	Corn, Scallion, Chanterelles	27
ESCARGOTS	Garlic Butter, Pancetta, Croutons	26
PÂTÉ MAISON		26
DUCK BOLOGNESE	Pasta Shells, Whipped Crème Fraîche	28

PLATS DU JOUR

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MOULES FRITES	MILANESE	LEG OF LAMB	SOLE ALMONDINE	BOUILLABAISSSE
32	38	44	48	46

ENTRÉES

RATATOUILLE	Eggplant, Squash, Tomato	29
CHEESEBURGER	Aged Beef, Marrow, Farmstead Gouda, Frites	34
STEAK TARTARE	Capers, Cornichon	36
BROOK TROUT	Jumbo Lump Crab, Lemon Beurre Blanc	38
TUNA	Romano Beans, Tomato	44
SEA SCALLOPS	Peas, Carrots, Pearl Onions, Morels	48
CANARD AUX ÉPICES	Spiced Duck, Braised Endives	54
STEAK FRITES	Flatiron, Béarnaise Sauce	46

GRILLADES

ROTISSERIE CHICKEN	42
FILET AU POIVRE	62
RIB EYE FOR TWO	7 / oz
PORK CHOP	46

SIDES

- 12
- FRITES
- SPINACH
- CARROTS
- PETITE SALAD
- POMME PURÉE

DESSERTS

CHERRY SOUFFLÉ 18	TOUR DES DESSERTS 54	STRAWBERRY VACHERIN 18
Cherry Coulis	An assortment of sweets, confections and petits fours pour la table	Olive Oil Glacé
PROFITEROLE 18	BABA AUX CHARTREUSES 18	LES COUPES GLACÉES 14
Buckwheat Honey Fudge		Ice Creams and Sorbets