



AMUSES

|                    |                                         |    |
|--------------------|-----------------------------------------|----|
| BAGUETTE           | Radish, Butter, Cerveille, Liver Mousse | 21 |
| BARBAJUANS         | Swiss Chard, Ricotta, Leek Fritters     | 10 |
| CAROTTES RÂPÉES    | Ginger, Quinoa                          | 12 |
| CALAMARS FRITS     | Chili Aioli                             | 19 |
| FALAFEL            | Cucumber Yogurt                         | 14 |
| SARDINES ESCABÈCHE |                                         | 16 |

FRUITS DE MER

|                       |    |                   |    |
|-----------------------|----|-------------------|----|
| 1/2 dz Oysters        | 28 | Marinated Mussels | 16 |
| Chilled Shrimp        | 27 | Scallop Cru       | 22 |
| Snow Crab             | 25 | Lobster Cocktail  | 29 |
| Razor Clam Persillade | 17 |                   |    |

PLATEAU LE ROCK

165

APPETIZERS

|                     |                                                            |    |
|---------------------|------------------------------------------------------------|----|
| CHICORY SALAD       | Honeycrisp Apples, Walnuts, Mad River Blue Cheese          | 24 |
| NIÇOISE SALAD       | Tomato, Anchovy, Cucumber, Tuna                            | 27 |
| LEEEKS VINAIGRETTE  |                                                            | 23 |
| ONION SOUP GRATINÉE |                                                            | 24 |
| AGNOLOTTI           | Butternut Squash, Chestnuts, Black Trumpet Mushrooms, Sage | 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 | COQ AU VIN | LEG OF LAMB | SOLE ALMONDINE | BOUILLABAISSE |
| 32            | 36         | 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 Brown Butter        | 38 |
| TUNA              | Romano Beans, Tomato                       | 44 |
| SEA SCALLOPS      | Summer Succotash                           | 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

|                       |                                                                     |                                                 |
|-----------------------|---------------------------------------------------------------------|-------------------------------------------------|
| KOGINUT SOUFFLÉ 18    | TOUR DES DESSERTS 54                                                | PEACH MELBA 18                                  |
| Maple Anglaise        | An assortment of sweets, confections and petits fours pour la table | Poached Peach, Raspberry Coulis, Vanilla Sorbet |
| PROFITEROLE 18        | BABA AUX CHARTREUSES 18                                             | MILLE CRÊPES 18                                 |
| Buckwheat Honey Fudge |                                                                     | Pistachio Crêpe, Fig Leaf Cream                 |

If you have a food allergy, please notify us.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.