



LE ROCK

AMUSES

BAGUETTE	Radish, Butter, Cervelle, 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

LEEEKS VINAIGRETTE	23
CHICORY SALAD Honeycrisp Apples, Walnuts, Mad River Blue Cheese	24
NIÇOISE SALAD Tomato, Anchovy, Cucumber, Tuna	27
ONION SOUP GRATINÉE	24
SMOKED SALMON Cervelle, Brioche	24
ESCARGOTS Garlic Butter, Pancetta, Croutons	26
PÂTÉ MAISON	26
AGNOLOTTI Butternut Squash, Chestnuts, Black Trumpet Mushrooms, Sage	27
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	BOUILLABAISSSE
32	36	44	48	46

ENTRÉES

EGGS BENEDICT	Ham, Spinach, Hollandaise	24
OMELETTE	Caviar, Crème Fraîche	28
RATATOUILLE	Eggplant, Squash, Tomato	29
SEAFOOD SAUSAGE	Sorano Beans	24
ROAST CHICKEN SALAD	Little Gems, Crème Fraîche	34
FLUKE MEUNIÈRE	Spinach, Fingerlings, Caper Brown Butter	40
DUCK CONFIT	Lentils, Port Cherries	32
STEAK TARTARE	Capers, Cornichon	36
CHEESEBURGER	Aged Beef, Marrow, Farmstead Gouda, Frites	34
STEAK FRITES	Flatiron, Béarnaise Sauce	46

SIDES

12				
POMME PURÉE	FRITES	SPINACH	CARROTS	PETITE SALAD

DESSERTS

MILLE CRÊPES 18 Pistachio Crêpe, Fig Leaf Cream	TOUR DES DESSERTS 54 An assortment of sweets, confections and petits fours pour la table	CHOCOLATE MOUSSE 16 White Chocolate Crème Fraîche
PROFITEROLE 16 Buckwheat Honey Fudge	BABA AUX CHARTREUSES 18	LES COUPES GLACÉES 14 Ice Creams and Sorbets

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.