

BUTTER SERVICE

GARNI

Battenkill Farms, Hors d'Oeuvre

38

POUR LA TABLE

Steak Tartare Tartine <i>Sauce Verte, Cornichons</i>	28
Crab Cake <i>Louie Sauce, Pickled Peppers</i>	32
French Wedge <i>Sweety Drop Peppers, Charred Scallion Aioli, Boursin Croutons</i>	23
Our French Onion Soup <i>Sourdough Croutons, Fromage Pull</i>	24
Green Garlic Escargot <i>Baguette Soldiers</i>	26
Spicy Caesar <i>Little Gems, Aleppo Pepper</i>	22
Artichokes Vinaigrette <i>Lemon Caper Aioli</i>	22
Tanara 24-Month Prosciutto <i>Red Eye Aioli, Toasted Baguette</i>	17

FRUITS DE MER

Dressed Big Rock Oysters <i>Aperol Spritz Granita</i>	5/pc
Cote d’Azur Tuna Tartare <i>Saffron Aioli, Pommes Gaufrettes</i>	32
Yellowtail Crudo <i>Hibiscus, Raspberries, Almonds</i>	26
U7 Tiger Prawn Cocktail	24/32
Faroe Island Salmon Crudo <i>Oranges, Pickled Shallots, Fresh Basil</i>	24

ENTRÉES

Lemon Roasted Chicken <i>Rosemary Brown Butter</i>	39
Perrier-Jouët Salmon <i>Sautéed Leeks, Champagne Sauce</i>	46
Grilled Branzino <i>EVOO, Brûléed Lemon</i>	48
Seared Diver Scallops <i>Coconut Nage, Peas, Shiitake</i>	48
Black Truffle Cacio e Pepe	45

Strip Steak Frites <i>Signature Dijon Steak Sauce</i>	54
Classic Filet Mignon <i>Au Poivre</i>	64 +4
French Onion Burger <i>Caramelized Onions, Comté, Gruyère</i>	35

LES CHOPPED

SELECT A MIX:	
Bistro Niçoise <i>Romaine, Haricots Verts, Dijon Vinaigrette</i>	25
Wild Arugula & Comté <i>Artichokes, Red Wine Vinaigrette</i>	22
Caesar Classique <i>Little Gems, Aleppo Pepper</i>	24
Bibb Lettuce & Avocado <i>Champagne Vinaigrette, Toasted Pepitas</i>	26
FINISHING TOUCH:	
Grilled Chicken	10
Peppered Filet Mignon	15
Seared Yellowfin Tuna	15
Whole Chilled Maine Lobster	25

SIDES

DU MARCHÉ

Jumbo Asparagus 17 <i>Lemon Aioli</i>
Charred Brussels Sprouts 18 <i>Fresno Chilis, Hot Honey</i>
Maitake Mushrooms 18 <i>Roasted Garlic Confit</i>

CLASSIQUES

Haricots Verts Amandine 15 <i>Toasted Spicy Almonds</i>
Bistro Frites 18 <i>Tabasco Aioli</i>
Pommes Purée 17 <i>Beurre Bordier</i>

SPÉCIALITÉS

Sunchoke Pavé 15 <i>18-Month Aged Gouda</i>
Corn Crème Brûlée 19 <i>A Quality Signature</i>
Macaroni & Cheese Gratin 19 <i>Trois Fromages</i>

DESSERTS
DU JOUR

Mousse au Chocolat 13 <i>Chez Janou Style</i>
Salted Caramel Gateau 18 <i>Toasted Almond Brittle</i>
Espresso Crème Brûlée 14 <i>Cappuccino Foam</i>
Ice Cream Cake Au Citron 17 <i>Crème Fraîche Ice Cream, Lemon Curd</i>
Raspberry Sorbet 12 <i>Pistachio Crème Fraîche, Raspberry Compote</i>