

POUR LA TABLE

Butter Service Garni 48

Battenkill Farms, Hors d'Oeuvre

Caviar Slider 24/pc

Champagne Bump

THE STARTERS

Steak Tartare Tartine 28

Sauce Verte, Cornichons

Crab Cake 32

Louie Sauce, Pickled Peppers

French Wedge au Lardon 24

Nueske's Bacon, Sherry-Dijon Vinaigrette

Our French Onion Soup 24

Sourdough Croutons, Fromage Pull

Green Garlic Escargot 26

Baguette Soldiers

Spicy Caesar 22

Little Gems, Aleppo Pepper

Artichokes Vinaigrette 22

Lemon Caper Aioli

Tanara 24-Month Prosciutto 17

Red Eye Aioli, Toasted Baguette

FRUITS DE MER

Dressed Big Rock Oysters 5/pc

Aperol Spritz Granita

Côte d'Azur Tuna Tartare 32

Saffron Aioli, Pommes Gaufrettes

Yellowtail Crudo 26

Hibiscus, Raspberries, Almonds

U7 Tiger Prawn Cocktail 24/32

Faroe Island Salmon Crudo 24

Oranges, Pickled Shallots, Fresh Basil

ENTRÉES

Lemon Roasted Chicken 39

Rosemary Brown Butter

Perrier-Jouët Salmon 46

Sautéed Leeks, Champagne Sauce

Grilled Branzino 48

EVOO, Brûléed Lemon

Seared Diver Scallops 48

Coconut Nage, Peas, Shiitake

Black Truffle Cacio e Pepe 45

Strip Steak Frites 58

Signature Dijon Steak Sauce

Classic Filet Mignon 64

Au Poivre

French Onion Burger 35

Caramelized Onions, Comté, Gruyère

LES CHOPPED

SELECT A MIX:

Bistro Niçoise 25

Romaine, Haricots Verts, Dijon Vinaigrette

Wild Arugula & Comté 22

Artichokes, Red Wine Vinaigrette

Caesar Classique 24

Little Gems, Aleppo Pepper

Bibb Lettuce & Avocado 26

Champagne Vinaigrette, Toasted Pepitas

FINISHING TOUCH:

Grilled Chicken 10

Peppered Filet Mignon 15

Seared Yellowfin Tuna 15

Whole Chilled Maine Lobster 25

SIDES

DU MARCHÉ

Jumbo Asparagus 17

Lemon Aioli

Charred Brussels Sprouts 18

Fresno Chilis, Hot Honey

Maitake Mushrooms 18

Roasted Garlic Confit

CLASSIQUES

Haricots Verts Amandine 15

Toasted Spicy Almonds

Bistro Frites 18

Tabasco Aioli

Pommes Purée 17

Beurre Bordier

SPÉCIALITÉS

Corn Crème Brûlée 19

A Quality Signature

Macaroni & Cheese Gratin 19

Comté, Gruyère, Gouda

Spicy Carrots a l'Orange 16

Harissa Glaze

DESSERTS DU JOUR

Mousse au Chocolat 14

Chez Janou Style

Salted Caramel Gateau 20

Toasted Almond Brittle

Espresso Crème Brûlée 14

Cappuccino Foam

Ice Cream Cake Au Citron 17

Crème Fraîche Ice Cream, Lemon Curd

Raspberry Sorbet 12

Pistachio Crème Fraîche, Raspberry Compote