

## 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 Halibut** 48

*Coconut Nage, Peas, Shiitake*

**Black Truffle Cacio e Pepe** 45

## BOEUFs

**Strip Steak Frites** 58

*Signature Dijon Steak Sauce*

**Filet Mignon** 62/72

*Au Poivre* +5

**Snake River Wagyu Strip** 95

**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*