

## LES VINS SPÉCIAUX

**Jean-Michel Gerin**

*St.-Josèph*

*Rhône Valley, FR 2016*

**90**

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**Henri Gouges**

**“Clos des Porrets St. Georges”**

*Nuits-St.-Georges 1er Cru*

*Burgundy, FR 2013*

**153**

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**Ch. Lafon-Rochet**

*St.-Estèphe*

*Bordeaux, FR 2007*

**170**

## PLATS DE SAISONS

**MKT**

**WINTER**

**Long Bone Short Rib Bourguignon**

**SPRING**

**Belgian White Asparagus**

**SUMMER**

**Bouillabaisse “55”**

**FALL**

**Pork Shank Choucroute**

## **Detroit Tarte Flambée**

*Lardons, Grilled Onions  
Herbes de Provence Ranch*

**16**

## **CRUDITES ET FRUITS de MER**

<b>East &amp; West Oysters</b>	<b>4/pc</b>
<i>Blue Point, NY Kumamoto, WA</i>	
<b>Les Crudités</b>	<b>28</b>
<b>Oysters &amp; Crudités Bouquet</b>	<b>65</b>
<b>Grand Plateau Sans Pareil</b>	<b>145</b>
<i>East &amp; West ~ Tiger Prawns ~ Cold Cracked Lobster King Crab Legs ~ Crudités ~ Calamansi Dressed Scallops</i>	

## **POUR LA TABLE**

<b>Butter Service Garni</b>	<b>28</b>
<i>Battenkill Farms, Hors d'Oeuvres</i>	
<b>Lobster Toast</b>	<b>32</b>
<i>Buttered Baguette, Red Curry Hollandaise</i>	

## **LES SALADES**

<b>Petite Salade</b>	<b>13</b>
<i>Lemon Vinaigrette, Radishes</i>	
<b>Spicy Caesar</b>	<b>17</b>
<i>Chili Breadcrumbs</i>	
<b>Bibb Lettuce &amp; Avocado</b>	<b>18</b>
<i>Champagne Vinaigrette, Toasted Pepitas</i>	
<b>Rouge &amp; Bleu</b>	<b>16</b>
<i>Red Beets, Shaved Cabbage, Candied Pecans</i>	

## **THE STARTERS**

<b>Our French Onion Soup</b>	<b>18</b>
<i>Sourdough Croutons, Trois Fromages</i>	
<b>Green Garlic Escargot</b>	<b>19/29</b>
<i>Six or Twelve</i>	
<b>Tiger Prawn Cocktail</b>	<b>24</b>
<i>Saffron Aioli, Passion Fruit Hot Sauce</i>	
<b>Tuna Carpaccio</b>	<b>24</b>
<i>Coconut Crème, Chili, Cilantro</i>	
<b>Steak Tartare Rossini</b>	<b>21</b>
<i>Foie Gras, Burgundy Truffles</i>	
<b>Crab Cake</b>	<b>26</b>
<i>Charred Lemon Aioli, Pickled Peppers</i>	

## LES BOEUFS

<b>Bavette Cut</b>		<b>42</b>
<b>Strip Steak Frites</b>		<b>49</b>
<b>Dry-Aged Prime Sirloin</b>		<b>59</b>

## FILET MIGNON

<b>Au Poivre</b>	<b>55</b>
<b>Aux Champignons</b>	<b>+6</b>
<b>Chez Chino</b>	<b>+9</b>
<b>King Crab Crepe Oscar</b>	<b>+12</b>

## LA MER

<b>Grilled Branzino</b> <i>Brûléed Lemon</i>	<b>43</b>
<b>Lobster Frites</b> <i>Old Bay Beurre Blanc</i>	<b>59</b>
<b>Dover Sole</b> <i>à la Meunière</i>	<b>64</b>

## LA TERRE

<b>Poussin Pressé</b> <i>Spring Chicken, Lemon-Charred Herbs</i>	<b>33</b>
<b>Colorado Lamb Chops</b> <i>Mint Jelly, Miner's Lettuce</i>	<b>48</b>
<b>Pork Porterhouse</b> <i>Roasted Pineapple, Crispy Quinoa</i>	<b>39</b>

## POUR DEUX

<b>Moroccan Fried Chicken</b>	<b>38pp</b>
<b>Prime 28 Day Côte de Boeuf</b>	<b>79pp</b>

## SIDES

### CLASSIQUES 15

*Pommes Purée*  
*Bistro Frites*  
*Sunchoke Gratin*

### SPÉCIALITÉS 17

*Foie Gras Fried Rice*  
*Corn Crème Brûlée*  
*Epoisses Croquettes*

### JARDIN 16

*Haricots Verts*  
*Charred Brussels*  
*Spicy Carottes à l'Orange*