

BOISSONS SPÉCIALES

Château Durfort-Vivens 2ème Cru, Margaux 2010

*This elegant 2nd Growth was previously produced at
Ch. Margaux*

210

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WHISKEY A L'ORANGE

*Smoked Duckfat Russell's Reserve Bourbon, Seville
Orange, Grand Mariner, Orange Bitters*

18

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ST. GEORGE SPICED PEAR LIQUEUR

An American take on the classic Poire Williams brandy.

*Made in California from Bartlett Pears,
spiced with clove & cinnamon.*

Served on the rocks or in a toddy

16

PLATS DE SAISONS

MKT

WINTER

Pork Shank Choucroute

SPRING

French White Asparagus

SUMMER

Le Bouillabaisse "55"

FALL

Long Bone Short Rib Bourguignon

Detroit Tarte Flambée

*Lardons, Grilled Onions
Herbes de Provence Ranch*

16

CRUDITES ET FRUITS de MER

East & West Oysters	4/pc
<i>Blue Point, NY Kumamoto, WA</i>	
Les Crudités	28
Oysters & Crudités Bouquet	75
Grand Plateau Sans Pareil	165
<i>East & West ~ Tiger Prawns ~ Cold Cracked Lobster King Crab Legs ~ Crudités ~ Calamansi Dressed Scallops</i>	

POUR LA TABLE

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

LES SALADES

Bibb Lettuce & Avocado	18
<i>Champagne Vinaigrette, Toasted Pepitas</i>	
Spicy Caesar	19
<i>Chili Breadcrumbs</i>	
Rouge & Blue	19
<i>Red Beets, Shaved Cabbage, Candied Pecans</i>	
Smoked Salmon Lyonnaise	18
<i>Friséé, Poached Egg, Mustard Vinaigrette</i>	

THE STARTERS

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

LES BOEUFS

Bavette Cut		42
Strip Steak Frites		49
Dry-Aged Prime Sirloin		59

FILET MIGNON

Au Poivre	55
Aux Champignon	+6
Chez Chino	+9
King Crab Crepe Oscar	+12

LA MER

Grilled Branzino <i>Brûléed Lemon</i>	45
Big Glory Bay King Salmon <i>Truffled Leeks, Sauce Perrier-Jouët</i>	46
Dover Sole <i>à la Meunière</i>	64
Lobster Frites	59

LA TERRE

Poussin Pressé <i>Spring Chicken, Lemon-Charred Herbs</i>	33
Roasted Lamb Chops <i>Mint Jelly, Mâche Lettuce</i>	53
Pork Porterhouse <i>Roasted Pineapple, Crispy Quinoa</i>	39

POUR DEUX

Moroccan Fried Chicken	39pp
Prime 28 Day Côte de Boeuf	72pp

SIDES

CLASSIQUES

15

Pommes Purée
Bistro Frites
Sunchoke Gratin

SPECIALITÉS

17

Foie Gras Fried Rice
Corn Crème Brûlée
Epoisses Croquettes

JARDIN

16

Haricots Verts
Charred Brussels
Spicy Carottes à l'Orange