

BUTTER SERVICE

GARNI

Battenkill Farms, Hors d'Oeuvre

48

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>	58
Classic Filet Mignon <i>Au Poivre</i>	64 +5
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
Chez Janou Style

Salted Caramel Gateau 18
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