

COCKTAILS SPÉCIAUX

Citron Pressé Cart

*A choice of Grey Goose or
Grey Goose Strawberry Essence,
Perrier Lime, Fresh Pressed Cassis Lemons*

20

....

French Press Sangria

*Serves 4
Rosé, Elderflower, Strawberry, Citrus*

60

....

French Bird

Zacapa Rum, Pineapple, Suze, Angostura

18

PLATS DE SAISONS

MKT

WINTER

Long Bone Short Rib Bourguignon

SPRING

French White Asparagus

SUMMER

Lobster Frites

FALL

Pork Shank Choucroute

Detroit Tarte Flambée

*Lardons, Grilled Onions
Herbes de Provence Ranch*

16

CRUDITES ET FRUITS de MER

East & West Oysters **4/pc**

*Blue Point, NY
Kumamoto, WA*

Les Crudités **28**

Oysters & Crudités Bouquet **75**

Grand Plateau Sans Pareil **165**

*East & West ~ Tiger Prawns ~ Cold Cracked Lobster
King Crab Legs ~ Crudités ~ Calamansi Dressed Scallops*

POUR LA TABLE

Butter Service Garni **28**

Battenkill Farms, Hors d'Oeuvres

Lobster Toast **32**

Buttered Baguette, Red Curry Hollandaise

LES SALADES

Bibb Lettuce & Avocado **18**

Champagne Vinaigrette, Toasted Pepitas

Spicy Caesar **19**

Chili Breadcrumbs

Heirloom Tomato Salad **21**

Watermelon, Ginger Vinaigrette, Firecracker Mizuna

Smoked Salmon Lyonnaise **18**

Friséé, Poached Egg, Mustard Vinaigrette

THE STARTERS

Our French Onion Soup **18**

Sourdough Croutons, Trois Fromages

Green Garlic Escargot **19/29**

Six or Twelve

Tiger Prawn Cocktail **26**

Saffron Aioli, Passion Fruit Hot Sauce

Tuna Carpaccio **24**

Coconut Crème, Chili, Cilantro

Charred Steak Tartare **18**

BBQ Garni

Crab Cake **26**

Charred Lemon Aioli, Pickled Peppers

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
Dry Fennel Tuna Niçoise	38

LA TERRE

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

POUR DEUX

Moroccan Fried Chicken	39pp
Prime 28 Day Côte de Boeuf	79pp

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