

POUR LA TABLE

Butter Service Garni	48
<i>Battenkill Farms, Hors d'Oeuvre</i>	
Caviar Slider	24/pc
<i>Champagne Bump</i>	

FRUITS DE MER ET CRUDITÉS

Dressed Big Rock Oysters	5/pc
<i>Aperol Spritz Granita</i>	
Les Crudités	28
<i>Avocado Dip, Passion Fruit Hot Sauce</i>	
U7 Tiger Prawn Cocktail	24/32
Côte d'Azur Tuna Tartare	32
<i>Saffron Aioli, Pommes Gaufrettes</i>	
Yellowtail Crudo	26
<i>Hibiscus, Raspberry, Almonds</i>	
Montauk Fluke	19
<i>Grapefruit, Elderflower, Toasted Sesame</i>	
Faroe Island Salmon Crudo	24
<i>Oranges, Pickled Shallots, Fresh Basil</i>	

GRAND SHELLFISH

PLATEAU

*East Coast Oysters ~ Tiger Prawns ~ Cold Cracked Lobster
King Crab Leg ~ Crudités ~ Calamansi Dressed Scallops*

165

LES SALADES

Bibb Lettuce & Avocado	19
<i>Champagne Vinaigrette, Toasted Pepitas</i>	
Tomato & Burrata	25
<i>Strawberries, Black-Sesame Mille Feuille Crumble</i>	
French Wedge au Lardon	24
<i>Nueske's Bacon, Sherry-Dijon Vinaigrette</i>	
Spicy Caesar	22
<i>Little Gems, Aleppo Pepper</i>	
Baby Kale Salad	18
<i>Honeycrisps, Walnut Vinaigrette</i>	

THE STARTERS

Steak Tartare Tartine	28
<i>Sauce Verte, Cornichons</i>	
Our French Onion Soup	24
<i>Sourdough Croutons, Fromage Pull</i>	
Tanara 24-Month Prosciutto	17
<i>Red Eye Aioli, Toasted Baguette</i>	
Green Garlic Escargot	26
<i>Baguette Soldiers</i>	
Crab Cake	32
<i>Louie Sauce, Pickled Peppers</i>	
Artichokes Vinaigrette	22
<i>Lemon Caper Aioli</i>	

PASTAS

Filet Bourguignon Pappardelle	48
Black Truffle Cacio e Pepe	45

LA MER

Perrier-Jouët Salmon	46
<i>Sautéed Leeks, Champagne Sauce</i>	
Seared Halibut	48
<i>Coconut Nage, Peas, Shiitake</i>	
Grilled Branzino	48
<i>EVOO, Brûléed Lemon</i>	
Dover Sole Meunière	75
<i>Brioche Croutons</i>	

LA TERRE

Lemon Roasted Chicken	39
<i>Rosemary Brown Butter</i>	
Colorado Lamb Chops	68
<i>Double-Cut Chops, Smoked Cherries</i>	
Pork Porterhouse	35
<i>Roasted Pineapple, Crispy Quinoa</i>	

LES BOEUFs

Hanger Steak	45
Strip Steak Frites	58
Filet Mignon	62/72
Snake River Wagyu Strip	95
LES ACCOUTREMENTS	
Bernaise Whip	+4
Au Poivre Flambée	+5
Lobster Roll Croissant	+15

POUR DEUX

Moroccan Fried Chicken	86
<i>Harissa Honey, Lemon Labne</i>	
Le Bistro Chateaubriand	155
<i>Double-Cut Filet, Sauce Robert</i>	

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

Haricot Verts Amandine	15
<i>Toasted Spicy Almonds</i>	
Bistro Frites	18
<i>Tabasco Aioli</i>	
Pommes Purée	17
<i>Beurre Bordier</i>	

SPÉCIALITÉS

Corn Crème Brûlée	19
<i>A Quality Signature</i>	
Macaroni & Cheese Gratin	19
<i>Comté, Gruyère, Gouda</i>	
Spicy Carrots a l'Orange	16
<i>Harissa Glaze</i>	