

LES SNACKS

Butter Service Garni	48
Battenkill Farms, Hors d’Oeuvre	
Caviar Slider	24/pc
Champagne Bump	

FRUITS DE MER ET CRUDITÉS

Oysters, East & West Coast	4/pc
Dressed Big Rock Oysters	5/pc
Aperol Spritz Granita	
Les Crudités	28
Avocado Dip, Passion Fruit Hot Sauce	
U7 Tiger Prawn Cocktail	24/32
Cote d’Azur Tuna Tartare	32
Saffron Aioli, Pommes Gaufrettes	
Yellowtail Crudo	26
Hibiscus, Raspberry, Almonds	
Montauk Fluke	19
Grapefruit, Elderflower, Toasted Sesame	
Faroe Island Salmon Crudo	24
Oranges, Pickled Shallots, Fresh Basil	

GRAND SHELLFISH

PLATEAU

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

165

LES SALADES

Bibb Lettuce & Avocado	19
Champagne Vinaigrette, Toasted Pepitas	
Tomato & Burrata	25
Strawberries, Black-Sesame Mille Feuille Crumble	
French Wedge	23
Sweety Drop Peppers, Charred Scallion Aioli, Boursin Croutons	
Spicy Caesar	22
Little Gems, Aleppo Pepper	
Baby Kale Salad	18
Honeycrisps, Walnut Vinaigrette	

THE STARTERS

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

PASTAS

Filet Bourguignon Pappardelle	43
Black Truffle Cacio e Pepe	45

LA MER

Perrier-Jouët Salmon	46
Sautéed Leeks, Champagne Sauce	
Seared Diver Scallops	48
Coconut Nage, Peas, Shiitake	
Grilled Branzino	48
EVOO, Brûléed Lemon	
Dover Sole Meunière	64
Brioche Croutons	

LA TERRE

Lemon Roasted Chicken	39
Rosemary Brown Butter	
Colorado Lamb Chops	65
Double-Cut Chops, Smoked Cherries	
Pork Porterhouse	35
Roasted Pineapple, Crispy Quinoa	

LES BOEUFs

Hanger Steak	45
Strip Steak Frites	58
Filet Mignon	64
LES ACCOUTREMENTS	
Bernaise Whip	+4
Au Poivre Flambée	+5
Lobster Roll Croissant	+15
Truffle Butter Service	+9

POUR DEUX

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

SIDES

DU MARCHÉ

Jumbo Asparagus	17
Lemon Aioli	
Charred Brussels Sprouts	18
Fresno Chilis, Hot Honey	
Maitake Mushrooms	18
Roasted Garlic Confit	

CLASSIQUES

Haricot Verts Amandine	15
Toasted Spicy Almonds	
Bistro Frites	18
Tabasco Aioli	
Pommes Purée	17
Buerre Bordier	

SPÉCIALITÉS

Sunchoke Pavé	15
18-Month Aged Gouda	
Corn Crème Brûlée	19
A Quality Signature	
Macaroni & Cheese Gratin	19
Trois Fromages	