

DINNER

RO
SHAM
BO

TABLE SHARE

FRESHLY TOASTED BAGUETTE*

salted plugra butter, cornichons [4]

CHARCUTERIE & CHEESE BOARD

fig mustarda, pickled vegetables
sourdough toast [38]

HORS D'OEUVRES

OYSTERS ON THE HALF SHELL*

champagne mignonette [3.5 ea]

SHRIMP COCKTAIL

cocktail sauce, lemon [20]

ESCARGOT*

garlic butter, crispy toast [18]

CHARRED OCTOPUS*

almond romesco, crushed potato,
saffron aioli [18]

FRENCH ONION SOUP GRATINÉE

gruyère, croutons [12]

PLATS

HONEY ROASTED DUCK BREAST*

herbes de provence, peach,
fennel, sauce bigarade [35]

BURRATA RAVIOLI

parmesan mashed summer squash,
black olive, arugula, chili oil [26]

CLASSIC BOLOGNESE

beef, veal & sweet sausage ragù,
casarecce, parmesan, pecorino [25]

WOOD FIRED PORK T-BONE*

grilled summer corn,
roasted garlic crème fraîche,
saison mustard jus [32]

LAMB STEAK*

grilled asparagus, roasted
fingerlings, sauce gribiche [34]

ROASTED COD*

parsley potatoes, saffron mussel jus, rots, fennel, citrus, chili oil [26]
basil pistou [28]

TABLE SHARE

CÔTE DE BOEUF

bordelaise mushrooms, popovers, pommes purée,
wood grilled asparagus [125]

SNACKS

CHICKEN LIVER & FOIE GRAS MOUSSE* - [10]

PASTRAMI SALMON - [10]

CITRUS & HERBED OLIVES - [10]

DUCK RILLETE - [10]

FRENCH ONION DIP - [10]

ENJOY FOUR [36] ENJOY FIVE [45]

ROMAINE & KALE CAESAR

crouton, creamy parmesan dressing [13]
add chicken [6] add salmon* [8]

GRILLED CARROTS

sorrel labneh, dukkah, chilies,
tangerine vinaigrette [15]

WATERMELON SALAD

feta, aged balsamic, basil [14]

PARISIAN GNOCCHI

mushroom, truffle [16]

GREEN SALAD

greens, urfa pepper,
dijon vinaigrette [14]

STEAK TARTARE*

dijon aioli, chive,
truffle cured egg yolk,
pickled shallot [18]

TARTE FLAMBÉE

stracchino, cured ham,
preserved lemon, arugula [17]

BURRATA SALAD

heirloom tomato, sauce verte,
basil oil, grilled bread [15]

YELLOW TOMATO GAZPACHO

shrimp ceviche, aleppo pepper [15]

SIDES

POMMES FRITES [8]

POMMES PURÉE [9]

CARROTS [9]

HARICOTS VERTS [9]

ASPARAGUS [10]

WHOLE ROASTED SKATE WING*

smoked tomato butter,
pole beans, beach mushrooms [29]

ROASTED HALF CHICKEN*

spinach, mustard potatoes,
fromage blanc, panzanella, jus [28]

STEAK FRITES*

12oz NY sirloin, pommes frites, sauce
béarnaise, garlic butter [39]

CASSOULET*

duck confit, pork belly, garlic sausage,
butter beans [28]

GRILLED CAULIFLOWER STEAK

pistachio, mint, sweet potato,
sweet onions [24]

MOULES FRITES*

chorizo, white wine, brown butter, car-

Rochambeau

DESSERTS

VANILLA CRÈME BRÛLÉE

champagne grapes [12]

CHOCOLATE TORTE

almond, raspberry coffee [15]

ALSATIAN BREAD PUDDING

rum sauce, crème chantilly [11]

PROFITEROLES

vanilla ice cream, chocolate [13]

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR COOKED TO ORDER FOODS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.