

Dinner

♦ BON APPETIT TOUJOURS ♦

HORS D'OEUVRES

FRESHLY TOASTED BAGUETTE *butter, cornichons* / 5

ESCARGOT *garlic butter, crispy toast* / 21

STEAK TARTARE* *shallots, parmesan, dijon, capers, shaved celery, sourdough* / 21

CHARCUTERIE & CHEESE BOARD *chef selection of cured meats & cheeses* / 19/38

GRILLED OCTOPUS *romesco sauce, potato, saffron aioli* / 20

TUNA TARTARE* *squid ink cones* / 21

CRAB CAKE *remoulade, friséé, celery, blood orange, parsley, radish* / 27

SALMON CARPACCIO* *radish, persian cucumber, puffed sorghum, tamari aioli* / 18

YELLOWTAIL HAMACHI *vadouvan, coconut lime, pickled shallots, chilies, scallions* / 22

TRUFFLED BURRATA *shaved black truffle, truffled honey, melted scallions, toast points* / 26

GNOCCHI *lobster buerre blanc, sage, lemon* / 16

RAW BAR

LOCAL OYSTERS* *rotating oysters, champagne mignonette, cocktail sauce, lemon* / 3.5ea

SHRIMP COCKTAIL *U-13 shrimp, cocktail sauce* / 19

CRAB COCKTAIL* *chives, dijon vinaigrette, house chips* / 24

LOBSTER COCKTAIL* *lemon, cocktail sauce* / 20

SEAFOOD PLATEAU*

oysters, salmon tartare, shrimp, crab & lobster cocktail: Sm(75), Med (99) or Lg (125)

SOUP ET SALAD

FRENCH ONION SOUP *gruyère, oxtail, croutons* / 17

FRISÉE LARDON SALAD *poached egg, green apple, mustard vinaigrette* / 18

TUNA NIÇOISE *seared local blue fin, potatoes, green beans, cherry tomatoes, pickled onion, niçoise olives, radish, soft boiled egg, mustard & labneh vinaigrette* / 19

ROMAINE & KALE CAESAR *croutons, creamy parmesan dressing* / 17

ENTREES

WOOD FIRED GRILL

FILET MIGNON* *8oz filet au poivre, aligot, grilled rainbow carrots* / 52

WOOD GRILLED SIRLOIN* *12oz NY sirloin, béarnaise, pommes frites, garlic butter* / 45

COTE DE BEOUF* *36oz rib roast, bordelaise, mushrooms, popovers, pommes purée, asparagus* / 140

ALSATIAN BERKSHIRE PORK CHOP *saucion sec, sauerkraut, parsnip purée, sauce charcutière* / 38

FAROE ISLAND SALMON* *mussel burre blanc, beech mushrooms, sea beans, yukon gold* / 36

GRILLED DELICATA SQUASH *quinoa ragout, sumac tofu, curry broth, dried cranberry* / 25

DAY BOAT SCALLOPS *marcona almond & raisin relish, romanesco, cauliflower purée* / 46

CHILEAN SEA BASS *saffron & clam veloute, fregola, kale, espelette oil* / 42

MOULE FRITES *mussels, calamari, melted fennel, tomato nage, pommes frites* / 28

CASSOULET *confit duck leg, braised veal, garlic sausage, baby butter beans* / 36

CHICKEN PÉRIGUEUX *pan seared half chicken, madeira, lardon, wild mushrooms, brussels sprouts, truffle polenta* / 34

FRENCHIE BURGER* *wagyu, raclette, caramelized onions, pork belly, cornichon aioli* / 28

SHORT RIB BOURGUIGNON *red wine jus, baby vegetables, mashed potatoes* / 42

CRISPY DUCK BREAST* *herb spatzle, okinawa sweet potato, squash, mushrooms, sauce robert, cranberry gastrique* / 44

BOLOGNESE *beef, veal, & sweet sausage ragù, casarecce, parmesan & pecorino* / 29

SIDES

Pommes Frites · Pommes Purée · Grilled Asparagus · Broccolini · Sautéed Spinach · Roasted Carrots / 10

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.



Rochambeau

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