

RAW BAR

OYSTERS - [3.50 EA]
SHRIMP COCKTAIL - [18]
PLATEAU DE FRUITES DE MER - [MKT]
CRAB COCKTAIL - [MKT]

FRESHLY TOASTED BAGUETTE*
salted plugra butter,
cornichons [4]

CHARCUTERIE & CHEESE BOARD
fig mustarda, pickleS
sourdough toast [38]

SNACKS

CHICKEN LIVER & FOIE GRAS MOUSSE* - [10]
AVOCADO MOUSSE - [10]
CITRUS & HERBED OLIVES - [10]
DUCK RILLETTE* - [10]
FRENCH ONION DIP - [10]
ENJOY FOUR [36] ENJOY FIVE [45]

HORS D'OEUVRES

BUTTERNUT SQUASH BISQUE*
crab galette, nutmeg cream,
pumpkin seed oil [16]

FRENCH ONION SOUP GRATINÉE
gruyère, oxtail, croutons [12]

ROMAINE & KALE CEASAR
crouton, creamy parmesan dressing [16]
add chicken [+6]
add salmon [+8]

BRUSSELS SPROUTS SALAD
endive, candied pecans,
apple chevre mousse [15]
GREEN SALAD
urfa, dijon vinaigrette [14]

TABLE SHARE

ESCARGOT*
garlic butter, crispy toast [18]

CHARRED OCTOPUS*
almond romesco, crushed potato,
saffron aioli [18]

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

BURRATA
beets, pistachio gremolata,
citrus, cabernet vinaigrette [16]

PARISIAN GNOCCHI
brown butter autumn squash, sage,
banyuls vinaigrette [15]

STEAK TARTARE*
truffle aioli, cured egg yolk,
foie, mache [18]

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

PLATS PRINCIPAUX

MOULES FRITES*
white wine, creme fraiche,
fennel sausage [27]

WOOD GRILLED LOBSTER*
farro, swiss chard, foraged
mushrooms, porcini sabayon [MKT]

ROASTED COD*
clams, fingerling potatoes,
chorizo, vermouthe, parsley oil [28]

HONEY ROASTED DUCK BREAST*
parsnip puree, cider braised
cabbage, apple, natural jus [36]

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

BRAISED SHORT RIBS*
pommes aligot, sauce bordelaise [36]

HALF CHICKEN*
beluga lentils, smoked bacon,
crispy hen egg [29]

CLASSIC BOLOGNESE
beef, veal & sweet sausage ragù,
casarecce, parmesan, pecorino [26]

SPINACH & ARTICHOKE RAVIOLI
braised leeks, parmesan veloute
espelette [26]

GRILLED ACORN SQUASH*
vadouvan curry, pearl barley,
almonds, pickled sultanas [25]

CHEFS SELECTION

WOOD FIRED VEAL PORTERHOUSE*
potato gratin,
sauce au poivre [42]

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

STEAK FRITES*
12oz NY sirloin, pommes frites,
bernaise, garlic butter [39]

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