

# 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,  
basil pistou [28]

## SNACKS

CHICKEN LIVER & FOIE GRAS MOUSSE\* - [10]

PASTRAMI SALMON - [10]

CITRUS & HERBED OLIVES - [10]

SMOKED BLUEFISH PÂTÉ\* - [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]

### 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]

### LEMON CHICKEN TAGINE\*

couscous, olive, harissa, mint [26]

### GRILLED CAULIFLOWER STEAK

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

### MOULES FRITES\*

chorizo, white wine, brown butter,  
carrots, fennel, citrus, chili oil  
[26]

## SIDES

POMMES FRITES [8]

POMMES PURÉE [9]

CARROTS [9]

HARICOTS VERTS [9]

ASPARAGUS [10]

*Rochambeau*

## DESSERTS

### VANILLA CRÈME BRÛLÉE

champagne grapes [12]

### COHCOLATE TORTE

almond, raspberry coffee [15]

### ALSATIAN BREAD PUDDING

rum sauce, crème chantilly [11]

### PROFITEROLES

vanilla ice cream, chocolate [13]

## TABLE SHARE

### CÔTE DE BOEUF

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

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.