Shrimp Fritters
tarragon yogurt 16
Carrot Rillettes
toasted rye and Comté 12
Tarte Flambée
onions and bacon 17
Spicy Steak Tartare*
crispy potatoes and gribiche 18
Baby Gem Lettuce
red quinoa and dill dressing 16
Shaved Melon Salad
tomatoes, cucumbers and togarashi 17
Charred Avocado
peekytoe crab and spiced bread crumbs 28
Belgian Endive Salad
Meyer lemon and spiced candied peanuts 19
Chilled Corn Soup
wild rice and roasted corn salad 23
Roasted Mushroom Fricassee
white polenta and grilled romaine 24
Basil Tagliolini
pumpkin seed pesto and cloumage 22
Black Truffle Cavatelli
marinated summer squash and ricotta 38
Crispy Skin Salmon
roasted eggplant and tomato broth 39
Seared Scallops
cauliflower, almonds and brown butter 39
Roasted Lamb Saddle
sheep’s milk gnocchi and summer peppers 48
Herb Stuffed Chicken
cassoulet of summer beans and parsley 43
Crusted Beef Tenderloin
mustard-potato purée and cipollini onions 47
Oatmeal Coconut Cake
armagnac anglaise and mirabelle plum sorbet 16
Vanilla Custard Tart
balsamic reduction and fig leaf ice cream 16
Banana Foster Pudding
sable breton and chocolate chantilly 16
Brioche Pain Perdu
salted caramel and gianduja ice cream 17
Selection of Cheeses*
seasonal garnish and fig bread 20