

DINNER

APPETIZERS

TARTE FLAMBÉE DU CAFÉ 15

fromage blanc, caramelized onions, lardon,
Montrachet, roasted tomatoes, arugula

SOUPE À L'OIGNON GRATINÉE 15

aged Gruyère, country bread

FARMER'S MARKET BEET SALAD 18

red & golden beets, creamy goat cheese,
chives, aged balsamic

CHOPPED SALAD 18

tomato, cucumber, avocado, haricot vert,
niçoise olives, basil, sherry-shallot vinaigrette

TERRINE DE CANARD 18

homemade duck terrine, cornichons, pearl onions,
Dijon, grilled country bread

ASPARAGUS & PROSCIUTTO 19

Prosciutto di Parma, Parmigiano Reggiano,
aged balsamic reduction, bouquet of mixed greens,
truffle oil

YELLOWFIN TUNA TARTARE 24

Japanese Cucumber, avocado, lime juice,
ginger, cilantro, sesame oil, nori

NORWEGIAN SALMON CRUDO^ 24

mâche, dill, lemon juice, fleur de sel,
pink peppercorn, Sicilian olive oil

LA MOELLE 20

bone marrow, fleur de sel, grilled country bread

STEAK TARTARE^ 24

chopped New York strip,
cracked black pepper, shallots, dijon mustard
entrée portion with French fries 36

ARTISANAL COUNTRY BOARD^ 35

Prosciutto di Parma, Jambon de Paris, Rosette de Lyon,
duck terrine, Valençay, Gruyère, Roquefort,
herbed olives, grilled country bread
(perfect to share)

SELECTION OF CHEESES FROM FRANCE^

one for \$10 / three for \$22 / all five for \$35
served with lingonberries and toasted country bread
Délice de Bourgogne: rich, nutty, a triple cream made from cow's milk
Aged Gruyère: firm, earthy, and nutty, made from cow's milk
Valençay: soft and tangy, made from goat's milk
Roquefort: soft, crumbly, and sharp, made from sheep's milk
Alsatian Munster: semi-soft with a sharp flavor, made from cow's milk

ARTISAN SAUSAGES

two for \$24 / three for \$28/ all six for \$49
with mashed potatoes, sauerkraut, and mustards

HICKORY SMOKED PORK 12

CHEDDAR PORK 12

BAUERNWURST 12

(beef, pork)

BOUDIN BLANC 12

(veal, pork)

HUDSON VALLEY DUCK 14

MERGUEZ 12

(spicy lamb)

ENTRÉES

MOULES FRITES 28

"Poulette": Chablis, leeks, cream, shallots,
parsley, French fries
"Provençal": pinot blanc, tomato, basil, garlic,
shallots, French fries

TAGLIATELLE PROVENÇAL 26

artichoke, roasted tomato, Niçoise olives, roasted garlic,
pesto, pine nuts, Parmigiano Reggiano

GRILLED PACIFIC SHRIMP 36

Bibb lettuce, avocado, grapefruit, orange,
cherry tomatoes, roasted fingerling potatoes,
fresh herb vinaigrette

ROASTED FREE-RANGE CHICKEN 36

seasonal vegetables, Yukon Gold mashed potatoes,
chicken jus

GRILLED SCOTTISH SALMON^ 38

French lentils, seasonal vegetables,
fresh lemon vinaigrette

GRILLED BASS "ANTIBOISE" 39

medley of vegetable, fingerling potatoes, avocado,
tomato, lemon juice, Tuscan olive oil, coriander

CANARD À L'ORANGE 44

roasted Hudson Valley duck breast,
orange segments, seasonal vegetables,
fingerling potatoes, duck orange sauce

HERITAGE BERKSHIRE PORK CHOP^ 39

roasted potatoes and apples,
watercress, natural jus

CHOUCROUTE GARNIE 34

smoked pork & boudin blanc sausages,
pork loin, smoked pork belly,
Riesling-braised sauerkraut, juniper berries,
steamed potatoes, Dijon mustard

STEAK FRITES^ 46

pan-seared Certified Prime hanger steak,
bone marrow, red wine-shallot sauce, French fries

STEAK AU POIVRE^ 54

Certified Prime NY strip,
Cognac pepper sauce, French fries

BURGER D'ALSACE^ 28

brioche, aioli, caramelized onions,
lettuce, tomato, French fries

Choice of

Cheddar, Gruyère, Roquefort, or Alsatian Munster

SIDES

creamed spinach 12

grilled asparagus 12

haricot vert 10

mixed vegetables 10

sauerkraut 8

French fries 8

French lentils 8

mashed potatoes 8

fingerling potatoes 8

EXECUTIVE CHEF: PHILIPPE ROUSSEL

Please alert your server of any special dietary restrictions.
^These items are cooked to order and may be served raw
or undercooked. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk
of food-borne illness.