

Les Tours

Caviar Service*

Egg Mimosa, Crème Fraîche, Red Onion
Deviled Egg, Croque Monsieur Gougères,

\$MP

Bisous*

Deviled Oeuf, Croque Monsieur Gougères,
Breakfast Radish & Échiré Butter, Tuna Tartare,
Foie Gras Macaron, Texas Cornbread Madeleine

\$25/per person

Fruits de Mer Plateau*

Oysters Two Ways, Lobster, Shrimp
Blue Crab

\$140

Les Fruits de Mer

- Oysters*

Mignonette, Gin Cocktail Sauce \$26 / \$48
- Shrimp Cocktail

Gin Cocktail Sauce \$27
- Lobster Cocktail

Horseradish Crème Fraîche \$38

- Oysters Rockefeller

Green Chartreuse \$26
- Stuffed-Deviled Blue Crab

Sauce Ravigote, Lemon \$28
- Mussels Marinière

White Wine, Shallots, Chives \$24

Les Hors d'Oeuvres

- Salade Verte

Butter Lettuce, Toasted Pecans,
Honey-Dijon Vinaigrette \$18
- Caramelized Onion Soup Gratinée

Aged Comté, Oxtail Bouillon \$19
- Hudson Valley Foie Gras Torchon

Caramelized Onion Tart, Orange-Marmalade \$32

- Crab & Endive “Caesar”

Parmigiano Reggiano, Caper Aioli
Garlic Streusel \$25
- Wagyu Steak Tartare*

Cornichons, Capers, Dijon \$27
- Black Truffle & Escargot Vol-Au-Vent

Duck Confit, Sweetbreads, Crawfish
Sauce Nantua \$28

Entrées

- Beef Cheek Bourguignon

Bacon, Mushrooms, Pommes Purée \$38
- Royale with Cheese*

Two All Beef Patties, Sauce, Onion, Pickle
On a Sesame Bun, Duck Fat Fries \$28
- 8oz Center Cut Filet*

Duck Fat Fries \$72
- 14oz Wagyu Ribeye*

Duck Fat Fries \$89
- Honey-Glazed Duck Apicius*

Confit Duck Leg, Andouille Sausage
Black Eyed Pea Cassoulet \$57

- Seared Yellowfin Tuna*

Piperade Basquaise, Preserved Lemon, Olives \$42
- Whole Dover Sole Grenobloise

Capers, Lemon, Bloomsdale Spinach \$98
- Lamb Loin Provençal*

Summer Squash, Lamb Jus, Tomato Provençal \$56
- Roasted Amish Chicken

40 Cloves of Garlic, Sourdough \$38
- Escargot alla Vongole

Linguine, Clam Stock, Garlic, Chili, \$32
- Gnocchi Parisienne

Provençal Vegetables, Pistou, Parmesan \$28

Les Garnitures

- Duck Fat Fries

Garlic Aioli \$12
- Asparagus

Sauce Gribiche \$14
- Green Beans Almondine

Brown Butter, Almonds \$14
- Pommes Purée

Beurre, Chives \$14

AT CHARDON, WE TAKE PRIDE IN BEING 100% SEED OIL-FREE.
OUR CHEF'S HAVE DEVELOPED A MENU UTILIZING PREMIUM ALTERNATIVES
INCLUDING AVOCADO OIL, OLIVE OILS & BEEF TALLOW. BON APPÉTIT!

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
for parties of 5 or more, a 20% gratuity will be added for your convenience