

Prix Fixe

97 hors d'oeuvre | pasta | plat principal | dessert / 138 six-course chef's tasting menu



CAVIAR
one ounce

petrossian royal ossetra 130 | regalís golden ossetra 220 | petrossian imperial kaluga 375

Hors d'Oeuvres

OYSTERS 24

selection of oysters on the half shell

SALAD VAUCLUSE 18

artisan fall lettuces, delicata squash, beets, pumpkin seeds, mimolette cheese

KING CRAB 34

alaskan king crab, chicory salad, finger grapes, buttermilk aioli

TUNA CRUDO 27

bigeye tuna crudo, lemon-crème fraîche, caviar, potato brioche

STEAK TARTARE 29

hand-cut filet, capers, cornichons, toasted baguette

ESCARGOTS 28

marsala braised burgundy snails, cauliflower custard, puff pastry, black truffle

OCTOPUS 27

braised spanish octopus, fingerling potatoes, andouille sausage, sauce verte

SAUSAGE AND LENTILS 27

house-made sausage of foie gras, chicken & pork, french green lentils, endive salad, black truffle

FOIE GRAS 33

roasted foie gras, concord grape jam, candied walnuts, brioche, duck jus



Pasta

fresh house-made pasta

LES TRUFFES NOIRES DE PÉRIGORD

4 grams 50 | 8 grams 90 served over tagliatelle

TORTELLI 25 | 37

kabocha squash filled pasta, amaretti
sage, balconville vinegar

LOBSTER SPAGHETTI 34 | 54

half or whole maine lobster
tomato confit, chili flake

EPAULETTES 28 | 41

rabbit & reblochon cheese ravioli
black truffle jus

PORCINI RISOTTO 28 | 41

acquerello risotto, porcini mushroom
parmesan, chive

Plats Principaux

DE LA MER

from the sea

LOBSTER SALAD 48

chilled maine lobster, pea shoots, hearts of palm, blood orange

SALMON 42

blue circle salmon, quinoa, fennel, beets, chamomile beurre blanc

BRANZINO 44

grilled mediterranean sea bass, toasted almonds, charred kale, brown butter

BOUILLABAISSSE 47

classic fish soup with halibut, scallops, pei mussels, fingerling potato, rouille

SOLE MEUNIÈRE 69

+25 pf supplement

wild dover sole, lemon, parsley

DE LA TERRE

from the land

COQ AU VIN 44

red wine-braised organic chicken, pearl onions, maitake mushrooms, roasted carrots

VEAL LOIN 57

+6 pf supplement

roasted veal loin, sweetbreads, salsify, cipollini, black currant

BŒUF BOURGUIGNON 54

+9 pf supplement

braised beef short rib stew, seasonal root vegetables, buttered egg noodles

ROASTED DUCK 46

dry-aged rohan duck breast, sauteed swiss chard, black mission figs

LAMB CHOPS 49

seared australian lamb, chickpea panisse, kuri squash, raclette fondue

STEAK FRITES 57

+9 pf supplement

45 day dry-aged new york strip, frites, choice of sauce au poivre, bordelaise or béarnaise



Sides 15

BRUSSELS SPROUTS

ROASTED MUSHROOMS

SAUTEED SPINACH

DELICATA SQUASH

FRITES

CHEF-OWNER MICHAEL WHITE | EXECUTIVE CHEF ARTHUR LEE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*