

LES BOISSONS

Cocktails

BELINI 20

peach, elderflower, crémant de bourgogne

FRENCH 75 25

bombay dry gin, lemon, champagne

LE DIPLOMAT 22

jim beam black label bourbon, lillet, elderflower



CHAMPAGNE BY THE GLASS

Moutard Brut 'Grand Cuvée'	28
Moussé Fils 'Effusion' Brut Rosé	36
Billecart-Salmon Brut Rosé	49

CHAMPAGNE BY THE HALF BOTTLE

Vilmart & Cie Brut 'Grande Réserve'	80
Charles Heidsieck Brut 'Reserve'	105
Krug Brut 'Grand Cuvée'	125

ROSÉ CHAMPAGNE BY THE BOTTLE

Moussé Fils 'Effusion' Brut	144
Billecart-Salmon Brut	200
Billecart-Salmon Brut 'Cuvée Elisabeth Salmon' 2007	565
Dom Pérignon 2005	800

CHAMPAGNE BY THE BOTTLE

Coutier 'Tradition'	120
Moussé 'Special Club-Les Fortes Terres' 2013	210
Krug 'Grande Cuvée - 163rd Edition'	330
Dom Pérignon 2006	420
Rare 2002	450
Louis Roederer 'Cristal' 2009	600
Pierre Gimmonet 'Millésime de Collection' 1989 1500 ml	845
Perrier-Jouet 'Belle Epoque' Rosé 2012	915
Dom Perignon 'P2' 2002	960

HAPPY EASTER

three courses 85 | children's menu 45

HORS D'ŒUVRES

OYSTERS

on the half shell, mignoette

SALAD VAUCLUSE

artisanal spring lettuces, radish, snap peas, carrots, red wine vinaigrette

SMOKED SALMON

creme fraîche, capers, pickled red onion, everything baguette

SOUP

chicken consommé, english peas, carrots, spring onion, fine herbs

QUICHE LORRAINE

housemade bacon, caramelized onion, gruyere

BEEF TARTARE

hand cut fillet of beef, capers, cornichon, toasted baguette

ASPARAGUS

jumbo asparagus, braised morels, hollandaise

ESCARGOT

burgandy snails, garlic-parsley butter, sourdough



SECOND

PAIN PERDU

brioche french toast, mixed berries, vanilla chantilly, maple syrup

EGGS BENEDICT

poached eggs, maine lobster, english muffin, hollandaise

AGNOLOTTI

fava bean ricotta filled pasta, pancetta, spring peas

BRANZINO ALMONDINE

grilled mediterranean sea bass, toasted almonds, brown butter

CHICKEN PAILLARD

arugula, caper lemon vinaigrette, piquillo peppers, parmesan

STEAK AND EGGS

grilled prime new york strip, sauce au poivre, sunny side egg, fries

WHITE LABEL BURGER

aged beef blend, fontina, tomato jam, dijonnaise, fries

SIDES 9

SEASONAL FRUITS • WILD MUSHROOMS
SAUTEED SPINACH • BACON • SAUSAGE • FRIES



DESSERT

PARIS-BREST

pâte à choux, espresso cream, hazelnut butter

TARTE AU CITRON

lemon curd, almond cremeux, swiss meringue, earl grey ice cream

MOUSSE AU CHOCOLAT

valrhona guanaja mousse, olive oil sablé, dark chocolate glaze

STRAWBERRY PARFAIT

strawberry mousse, vanilla, white chocolate

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

CHEF-OWNER MICHAEL WHITE | EXECUTIVE CHEF ARTHUR LEE