

Amuse 11.⁹⁹

small bites to start

CRAB CROQUETTE

jumbo lump crab, béchamel,
espelette pepper

TRUFFLE BRIE TART

caramelized onion, honey,
fresh black truffle

CAVIAR TATER TOT*

ranch creme fraiche, lemon,
dill, osetra caviar

PETITES

ZUCCHINI FRITTERS

creamy feta, mint, red pepper pistou VG.....15.⁹⁹

ROASTED ESCARGOT

herb-garlic butter, lemon, pernod, baguette.....18.⁹⁹

MINI LOBSTER ROLLS

buttery brioche, old bay aioli, fennel, celery, lemon 2 pcs.....27.⁹⁹

FRENCH ONION FONDUE

caramelized onion, gruyère,
grilled sourdough18.⁹⁹

STEAMED MUSSELS

shallot, garlic, bay leaf, white wine,
cultured butter28.⁹⁹
add frites 8.⁹⁹

CRU

TUNA CRUDO*

osetra caviar, tomato, shallot, yuzu24.⁹⁹

SHRIMP COCKTAIL

horseradish cocktail sauce, dijon mustard aioli GF.....24.⁹⁹

WAGYU BEEF TARTARE*

capers, dijonnaise, egg yolk, grilled sourdough23.⁹⁹

CHILLED OYSTERS*

classic accoutrements GF...1/2 DOZEN 24.⁹⁹ | DOZEN 48.⁹⁹

SEAFOOD TOWER*

PRICE PER GUEST | 45.⁹⁹ • 2 GUEST MIN

oysters, poached shrimp, lobster, crab & avocado salad,
classic cocktail sauce, dijon mustard aioli, mignonette GF



SALADE

LITTLE GEM

green goddess, dill, lemon,
radish GF18.⁹⁹

KALE & ENDIVE

roquefort blue cheese, green grapes,
smoked almonds, celery VG GF16.⁹⁹



VG - vegetarian

GF - gluten free

Many of our dishes can be modified to be gluten & vegan-friendly.
Please ask your server for options.

** Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

An 18% service charge will be added to all parties of 6 guests and more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

PASTA

LINGUINE & CLAMS

fresno chiles, toasted garlic, lemon bread crumbs..... 27.⁹⁹

GNOCCHIS À LA TRUFFLE

oyster mushroom, parmesan fonduta, shaved black truffle
VG.....28.⁹⁹

RED CRAB SPAGHETTI

lobster crema, roasted tomato, fresno chiles, chervil.....31.⁹⁹

*\$1 from each sold throughout October will be donated to the
Lynn Sage Breast Cancer Foundation.*

CRISPY BACON FUSILLI

roasted tomato, crème fraîche, parmesan, tomato bread
crumbs.....25.⁹⁹

THE CAVIAR NEST*

osetra caviar, angel hair pasta, lemon crème fraîche

PETITE 15g 54.⁹⁹ | CLASSIQUE 30g 74.⁹⁹

OPULENTE 50g 94.⁹⁹



BOEUF

*We proudly serve 100% All Natural Linz Heritage Black Angus Beef. Roasted over hardwood charcoal in our custom hearth.
Finished with french cultured butter and accompanied by our proprietary herbes de provence steak seasoning. Humanely
raised, no hormones or antibiotics.*

ALL STEAKS ARE GF

10oz **FLAT IRON***44.⁹⁹

14oz **NY STRIP***69.⁹⁹

7oz **HAND-CUT FILET***56.⁹⁹

22oz **DRY-AGED RIBEYE***96.⁹⁹

preparations

au poivre • béarnaise • roquefort fondue crust..... 5.⁹⁹ ea

add

FRITES6.⁹⁹

PLATES

HALF ROASTED CHICKEN

chicken jus, garlic confit, charred lemon GF 35.⁹⁹

DUCK CHINOISE*

coal roasted duck breast, fermented chili, crêpes42.⁹⁹

LE CHEESEBURGER*

8oz wagyu beef, sharp american cheese, dijonnaise,
french onion marmalade, dill pickle 28.⁹⁹



BLACKENED HOKKAIDO SCALLOPS

butternut squash purée, saffron beurre blanc,
espelette pepper GF.....39.⁹⁹

DOVER SOLE MEUNIÈRE

lemon-caper brown butter, brioche crispsMP

CHARCOAL GRILLED LAMB CHOPS*

red pepper romesco, confit garlic tapenade,
cured cherry tomatoes GF.....58.⁹⁹

Accompagniments

FRITES

garlic aioli..... 8.⁹⁹

WHIPPED POTATOES

roasted garlic, chives VG GF.....12.⁹⁹

CHARRED BRUSSELS SPROUTS

bacon vinaigrette, apple saba, fines herbes GF 13.⁹⁹

GRILLED GREEN BEANS

miso crème fraîche, smoked almonds,
honey, garlic oil VG GF.....12.⁹⁹