

SPARKLING

<i>Cava</i>	15/60
Poema Extra Dry, NV	
<i>Taittinger Cuvée Prestige</i>	88
Brut Champagne	

SPECIALTY COCKTAILS 18

L' Etoile

3 olives vanilla vodka, passion fruit purée,
vanilla syrup, sparkling wine

Arugula Gimlet

boodles gin, fresh lime, muddled arugula,
cracked black pepper

Fat Washed Piña Colada

coconut oil fat washed golden rum,
caramelized pineapple, coco-lopez

Paper Plane

take flight with this mix of bourbon,
aperol, amaro

Mango Chili Margarita

chipotle tanteo tequila, agave, cointreau,
mango purée, chili

White Negroni

suze, lilet blanc, bombay gin

FR Boulevardier

bulleit bourbon, cynar, sweet vermouth,
orange

BOISSONS FROIDES 8

Mango Mint Iced Tea

Watermelon Limeade

Mixed Berry Lemonade

Hibiscus Spritz

Lavender Honey Iced Latte

VIN BLANC

<i>Semi-Dry Riesling</i>	13/20/52
Dr Konstantin, Finger Lakes, NY 2022	
<i>Côtes du Rhône Blanc</i>	14/21/56
“Saint-Esprit,” Delas, Rhône Valley 2021	
<i>Pinot Blanc</i>	15/22/60
Schlumberger, Alsace 2021	
<i>Sauvignon Blanc</i>	16/24/64
Infamous Goose, Marlborough, NZ 2023	
<i>Chardonnay</i>	17/22/68
Carpe Diem, Anderson Valley, CA. 2021	
<i>Sauvignon Blanc</i>	18/26/72
Pouilly-Fumé “La Rambarde,” Domaine Landrat G. Loire 2022	

ROSÉ

<i>Provence Rosé</i>	15/22/60
Maison Saleya, Coteaux d’aix en Provence 2023	

VIN ROUGE

<i>Côtes du Rhône</i>	14/21/56
"Bel Air," Vignoble Edmond Latour 2021	
<i>Malbec</i>	15/22/60
Alta Vista, Mendoza, Argentina 2022	
<i>Haut-Médoc</i>	16/22/64
Chateau Noaillac, Bordeaux, France 2015	
<i>Cabernet Sauvignon</i>	17/25/68
The Paring, California 2019	
<i>Pinot Noir</i>	18/26/72
Louis Jadot, Burgundy 2022	

VIN DE CARAFE

Blanc / Rouge

Glass - 10 Carafe - 30

BEER

<i>Montauk Rotating Seasonal</i>	9
<i>Kronenbourg 1664 5.5%</i>	9
<i>Stella Artois 5%</i>	9
<i>Coney Island Mermaid Pils 5.2%</i>	9
<i>Weinstephaner Hefeweissbier 5.4%</i>	9
<i>Ithaca Flower Power IPA 7.5%</i>	9
<i>Duvel Belgian Pale Ale 8.5%</i>	16
<i>Delirium Tremens Tripel 8.5%</i>	17
<i>Left Hand Milk Stout</i>	9
<i>Amstel Light 4.3%</i>	9
<i>Aval Hard Cider 6%</i>	9



HORS D'OEUVRES

Soupe du Jour 10

Onion Soup 14

caramelized onion, aged gruyère, croutons

Tuna Tartare 23

lime soy sauce, avocado mousse , mango salsa,
crispy wonton | D

Escargot en Croute 17

pernod, provençal butter, puff pastry

Zucchini Noodles 17

basil pesto, shaved almonds, parmesan | GF, V

Chicken Liver Pâté 17

cornichon, pickled onions, baguette,
whole grain mustard

Salmon Cake 18

blistered tomatoes, caper dill aioli

Burrata Tartelette 23

puff pastry, prosciutto, grilled peaches,
balsamic glaze

LES SALADES

Add Chicken - 9 | Shrimp - 10 | Tuna or Salmon - 14

Caesar 16

romaine, toasted croutons, shaved parmesan

Arugula 17

strawberries, orange segments, goat cheese,
roasted almonds, citrus vinaigrette | GF, V

Baby Kale Salad 18

granny smith apple, celery, cucumber,
shaved parmesan, candied walnuts,
tarragon vinaigrette | GF, V

MOULES FRITES

MARINIÈRES, LOBSTER or CATALAN 26

ENTRÉES

*Roasted Chicken** 29

ABF, non-GMO chicken, butternut
squash purée, roasted salsify,
garlic jus | GF, D

*Coq Au Vin** 28

red wine braised chicken legs,
lardon, pearl onions, mushrooms,
fingerling potato | GF, D

*Duck Confit** 26

basil pesto risotto, brandied cherries

*Quail a L'Orange** 42

creamy polenta, haricots verts,
orange reduction | GF

*Pork Tenderloin Medallions** 36

curried parsnip purée, grapes and fava
beans, pomegranate reduction | GF

Capellini Pomodoro 22

goat cheese and pine nuts | V

Truffle Risotto 30

wild mushrooms, truffle oil,
white wine goat cheese cream | V

*Bouillabaisse** 34

PEI mussels, shrimp, clams, squid,
roast potatoes, fennel, tomato fumet,
rouille baguette | D

Slow Roasted Lamb Shank ... 38

potato gratin, mushrooms,
rosemary jus | GF

*Grilled Scottish Salmon** 32

bayaldi vegetables, confit garlic,
beurre blanc | GF

Pan Roasted

*Yellowfin Tuna** 32

roasted cauliflower, arugula,
avocado mousse, cilantro lime soy | D

*Black Sea Bass** 34

cauliflower purée, tri-color carrot,
lobster reduction | GF

Braised Short Ribs.... 40

diced seasonal vegetables,
black truffle reduction | GF

*Steak Au Poivre** 44

chairman reserve 12oz NY strip,
peppercorn brandy sauce,
hand-cut fries | GF

*FR Burger** 20

Pat Lafrieda short rib & brisket blend.
8oz. burger, bibb, tomato, red onion,
house sauce, cornichons, french fries
CHEESE - 2 | SAUTÉED ONION - 2
APPLEWOOD SMOKED BACON - 3

PLATS D'ACCOMPAGNEMENT 9

SAUTÉED SPINACH | SAUTÉED BROCCOLI | HARICOT VERTS
TRI-COLOR CARROTS | SWEET POTATO FRIES
HAND CUT FRIES | TRUFFLE FRIES

Executive Chef Loi Benitez

**Consuming undercooked meat and eggs may increase the risk of food borne illness.
Please alert your server to any allergies.*

GF - Gluten Free | V - Vegetarian (may contain dairy) | D - Dairy Free