

Hors d'Oeuvre

CHICKPEA FRIES

smoked paprika aioli 10.

NIÇOISE VEGETABLE SOUP

fresh shell pasta, basil pesto 12.

HUMMUS

dried fava bean hummus with tahini, harissa, olive oil, crudités & flat bread 15.

ESCARGOTS

garlic butter, sundried tomato, crumbs 16.

ARTICHOKE TEMPURA

romesco, citrus - yogurt, lemon oil 18.

MUSHROOM TART

fromage blanc, comte, caramelized onions, rosemary, garlic, chives 19.

RISOTTO

peas, mint, lemon, pecorino, black pepper 18.

SEA SCALLOPS*

asparagus & hazelnuts 24.

TUNA TARTARE*

avocado mousse, sesame seeds, watercress, soy - ponzu, harissa 22.

Salade

VERTE

bibb, gem, frisée, endive, fines herbs, radish, sherry wine vinaigrette 16.

SPINACH

pickled strawberries, aged manchego, tomatoes, toasted almonds 18.

ARUGULA

parmesan, fennel, radish, pignoli 14.

NIÇOISE*

grilled ahi tuna, tomatoes, haricots verts, mesclun, olives, hard cooked eggs, potatoes, peppers, cucumbers, radish, red wine vinaigrette 28.
(ANCHOVIES ON REQUEST)

CHICKEN PAILLARD

grilled marinated chicken breast, frisée, green olives, cherry tomatoes, shallots, parmesan, lemon vinaigrette 26.

Pâtes Artisanale

all our pasta is made fresh in house

TORTELLI

ricotta, lemon & chive filled pasta, fava beans, ramp butter, parmesan..... 18. / 26.

RIGATONI

pork cheek ragù, pecorino22. / 30.

MAFALDE

slightly spicy lobster cream sauce, peas, chervil, citrus - breadcrumbs20. / 28.

Entree

ROAST CHICKEN

all natural chicken cooked under a brick, sauce verte, broccolini32.

DUCK CONFIT

braised duck leg, wild brown rice, mushrooms, leeks & almonds, blood orange gastrique 34.

PORK SCHNITZEL

braised red cabbage, horseradish - potato puree, grain mustard sauce 30.

SOCCA CRÊPES (GF)

chickpea flour crepes, ratatouille, swiss chard, whipped goat cheese, petite salad28.

SOLE MILANESE

lightly breaded & pan fried with arugula, parmesan, red onions, fennel, olives, tomatoes, orange segments32.

MOULES MARINIÈRES

shallots, leeks, garlic, white wine, parsley, thyme, butter, double cream28.

MOROCCAN SPICED SALMON*

french green lentils, shaved brussels sprouts, lemon vinaigrette, grain mustard beurre blanc34.

BRANZINO

roasted with olives, confit tomatoes, artichokes, lemon, garlic & thyme, boulangère potatoes38.

HANGER STEAK*

pommes purée, sauce au poivre36.

STEAK FRITES*

grilled angus NY strip, béarnaise sauce48.

TRUFFLE - CHEDDAR BURGER*

truffle aioli, bibb, grilled red onion, fries.....28.

AGED COMTE OMELETTE

buttered leeks, fines herbs, petite salad24.

Sides

GRILLED ASPARAGUS 8.

RATATOUILLE 7.

SAUTÉED SPINACH 8.

POMMES FRITES or PURÉE 7.

A 20% Gratuity Will Be Added To The Check on All Tables of 6 or More

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness