

DINNER

Daily 5 - 10 PM, Friday & Saturday till 11 PM

Hors d'Oeuvre

PANISSE

chickpea fries, smoked paprika aioli 10.

SOUPE AU PISTOU

Niçoise vegetable soup, lumache, basil pesto 12.

HUMMUS DE HABAS

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

ESCARGOTS

garlic butter, sundried tomato, crumbs 16.

BURRATA

roasted delicata squash, arugula, farro, brown butter vinaigrette, pomegranate, pepitas, hazelnut gremolata, aged balsamic vinegar 20.

RISOTTO CACIO E PEPE

pecorino sardo, lot's of pepper, vermont butter, peas, lemon 18.

POLPETTE PROVENÇALE

beef meatballs simmered in tomato sauce with stracciatella, polenta & parmesan 20.

SEA SCALLOPS

cauliflower purée, pomegranate syrup, pistachio dukkah 24.

TUNA TARTARE

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

Salade

VERTE

bibb, gem, frisée, endive, fines herbs, radish, sherry wine vinaigrette 14.

AUTOMNE

roasted golden beets & pears, walnuts, roquefort cheese, frisée, trevisano, sherry - walnut vinaigrette 18.

ARUGULA

grana, fennel, radish, pignoli 16.

NIÇOISE

grilled ahi tuna, tomatoes, haricots verts, olives, hard cooked eggs, potatoes, peppers, cucumbers, radish, red wine vinaigrette 28.

(ANCHOVIES ON REQUEST)

PAILLARD DE POULET

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

Pâtes Artisanale

all our pasta is made fresh in house

RAVIOLI

honeynut squash & ricotta ripieno, truffle butter, grana, fried sage 18. / 26.

PAPPARDELLE

beef short rib & tomato ragu, aged comte ..20. / 28.

MEZZE RIGATONI

shrimp, tomatoes, anchovies, capers, olives, calabrian chilies, butter, pecorino22. / 30.

Entree

POULET TOSCANO

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

DUCK LEG CONFIT

braised beluga lentils & root vegetables, roasted figs, vincotto, frisée36.

PORK SCHNITZEL

braised red cabbage, horseradish - potato purée, foraged mushroom sauce36.

Socca Crêpes

ratatouille, braised swiss chard, whipped goat cheese, petite salad26.

MOULES MARINIÈRES

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

MOROCCAN SPICED SALMON

grilled asparagus, quinoa salad, dill yogurt sauce.....34.

SOLE MILANESE

lightly breaded and pan fried with arugula, parmesan, red onions, fennel, olives, tomatoes, orange segments36.

BRANZINO

roasted with olives, confit tomatoes, artichokes, lemon, garlic & thyme, boulangère potatoes.....38.

ANGUS HANGER STEAK

pommes purée, sauce au poivre36.

STEAK FRITES

grilled all natural NY strip, béarnaise sauce48.

TRUFFLE - CHEDDAR BURGER

truffle aioli, bibb, grilled red onion, fries26.

AGED COMTE OMELETTE

buttered leeks, fines herbs, petite salad22.

Sides

GRILLED ASPARAGUS 8.

RATATOUILLE 7.

SAUTÉED SPINACH 7.

POMMES FRITES or PURÉE 7.