

Hors d'Oeuvre

PANISSE

chickpea fries, smoked paprika aioli 12.

SOUPE AU PISTOU

Niçoise vegetable soup, lumache, basil pesto 13.

HUMMUS

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

ESCARGOTS

garlic butter, sundried tomato, crumbs 18.

ROASTED RED KURI SQUASH

ricotta cream, pine nut agro dolce 16.

ARTICHOKE TEMPURA

romesco, citrus - yogurt, lemon oil 18.

FROMAGE BLANC TART

caramelized onions, gruyere 16.

PARMESAN RISOTTO

chanterelles, walnut pesto 20.

OCTOPUS A LA GRECQUE

marinated gigante beans, celery, capers, olives, tomatoes, sauce persillade 25.

TUNA TARTARE*

avocado mousseline, sesame seeds, soy - ponzu, harissa, chips 23.

Salade

VERTE

crisp baby green leaf lettuce, fines herbs, radish, sherry wine vinaigrette 14.

AUTUMN SALAD

roasted beets, apples, walnuts, roquefort cheese, frisée, castelfranco, sherry - walnut vinaigrette 18.

ARUGULA

goat cheese, olives, tomatoes, lemon vinaigrette 16.

NIÇOISE*

grilled ahi tuna, tomatoes, haricots verts, 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

sheep's milk ricotta & spinach ravioli, sage, brown butter & 5-Year Aged Parmigiano 18. / 26.

LUMACHE

braised beef daube, tomatoes, leeks, olives, pecorino sardo 20. / 28.

SPAGHETTI

manila clams, garlic, oil, peperoncino, white wine, bottarga, parsley, butter 22. / 30.

Entree

POULET RÔTI

half chicken roasted with garlic, lemon & herbs with braised swiss chard, crispy fingerling potatoes, chicken - cognac jus 32.

DUCK SALMI

moultard duck leg braised in red wine, butternut squash purée, sweet & sour onions 34.

Socca Crêpes

chickpea flour crepes, ratatouille, swiss chard, whipped goat cheese, petite salad 26.

STEAK AU POIVRE*

grass fed bavette steak, pommes purée, creamy peppercorn sauce 36.

JARRET DE PORC

braised berkshire pork shank, borlotti beans, fregola sardo, celery, tuscan kale, gremolata 34.

MOULES MARINIÈRES

shallots, leeks, garlic, white wine, parsley, thyme, butter, double cream 28.

SOLE MILANESE

lightly breaded and pan fried with arugula, parmesan, red onions, fennel, olives, tomatoes, orange segments 34.

MOROCCAN SPICED SALMON*

grilled asparagus, quinoa salad, dill yogurt sauce 36.

BRANZINO

roasted with olives, confit tomatoes, artichokes, lemon, garlic & thyme, boulangère potatoes 39.

STEAK FRITES*

grilled all natural NY strip, béarnaise sauce 48.

TRUFFLE - CHEDDAR BURGER*

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

AGED COMTE OMELETTE

buttered leeks, fines herbs, petite salad 24.

Sides

GRILLED ASPARAGUS 8.

RATATOUILLE 7.

SAUTÉED SPINACH 7.

POMMES FRITES or PURÉE 7.