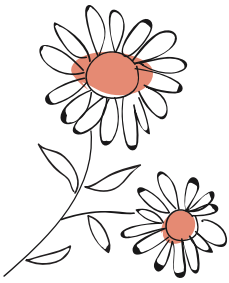
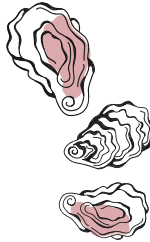


*Dinner*BEET CHIPS 9
fleur de sel*Appetizers*BEURRE RADISH 12
baguette, normandy butter, radishOYSTERS 24
half dozen, mignonette

FRENCH ONION SOUP 18

CRISPY ARTICHOKEs 18
sauce béarnaiseTRUFFLE CROQUETTES 19
gruyère, truffle honeyMOULES 25
brown butter, capers, lemon
parsley, toasted baguette*Salads*KALE 20
roasted kabocha squash, honey crisp
goat cheese, dijon vinaigretteCHÈVRE CHAUD 21
mixed greens, bûcheron toast, pears, toasted
walnutsROASTED BEETS 19
chicories, horseradish crème fraîche
toasted almonds*Pastas*GNOCCHI PARISIENNE 26
black truffle mornay, raclette cheeseSEA SCALLOP RISOTTO 34
carnaroli rice, fumet, fines herbes, lemonTAGLIATELLE BOLOGNESE 28
beef & prosciutto ragù, parmigiano*Entrées*LOUP DE MER 32
branzino, charred fennel, sauce à la bouillabaisseSEARED TUNA NIÇOISE 29
bibb lettuce, potatoes, green beans
cherry tomatoes, olives, eggsCONFIT DE CANARD 39
confit moulard duck leg, sunchoke puree
sautéed cabbage & mushroomsCOQ AU VIN BLANC 31
half amish chicken, lardons, beech mushrooms
chablis creamBOBO BURGER 29
caramelized onions, comté, fritesFLAT IRON STEAK 39
pommes pavé, sauce dianeFILET AU POIVRE 55
6 oz prime filet, frites*Garnitures*SALADE VERTE 12
mixed greens, red wine vinaigretteMUSHROOMS PERSILLADE 14
sautéed local mushrooms, garlic, parsleyBRUSSELS SPROUTS 13
lardons, croutons, sherry vinaigrettePOMMES FRITES 12
garlic aioli