



## Dinner

### Aperitifs

BEET CHIPS \$9  
fleur de sel

PANISSE \$10  
chickpea fritters, gribiche, espelette

LES FROMAGES \$16  
brie fermier, bleu d'auvergne, chabichou  
toasted almonds, peach compote

CRISPY ARTICHOKEs \$16  
sauce bearnaise

### Appetizers

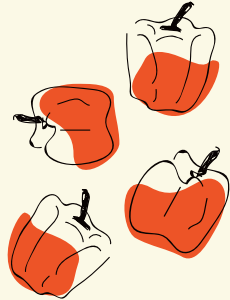
BABY GEM SALAD \$14  
dijon vinaigrette, toasted almonds

WATERMELON SALAD \$16  
chèvre, basil, chiles, olive oil

GRILLED OCTOPUS \$18  
charred lemon, saucisson sec, sauce vierge



Oysters \$18  
half dozen  
mignonette, lemon



### Entrées

PARISIAN GNOCCHI \$18/\$22  
comté, chanterelles, basil fondue

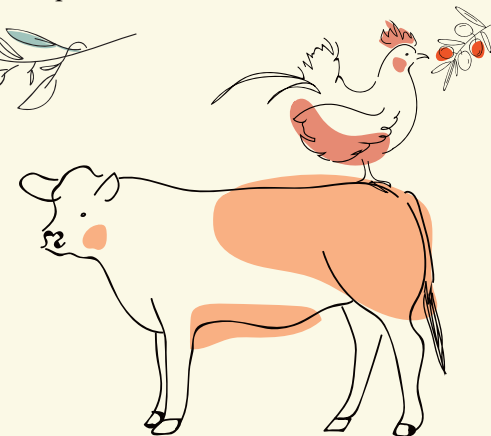
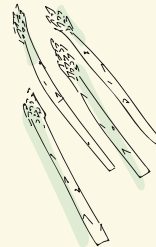
CRISPY SKIN SALMON \$24  
summer corn pudding, cherry tomato vinaigrette

ROASTED SASSO CHICKEN \$24  
summer squash ratatouille, chicken jus

SEARED HANGER STEAK \$24  
tomato confit, sauce provençal



Filet au Poivre \$36  
7 oz filet mignon au poivre, frites



### Garnitures \$9

ROASTED ASPARAGUS  
POMMES FRITES

### Desserts \$10

LEMON TARTE  
meringue  
CHOCOLATE MOUSSE