

Dinner



BEET CHIPS 9
fleur de sel

BAGUETTE 7
cultured butter
~ anchovy 7
~ radish 5

OEUFs MIMOSA 12
deviled eggs
salmon gravlax

Appetizers

OYSTERS 24
half dozen, mignonette

FRENCH ONION SOUP 18
fromage gratiné, croûtons

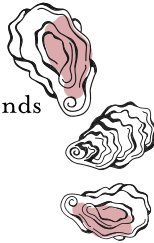
LEEEKS VINAIGRETTE 18
charred leeks, caper herb vinaigrette

MELON AU JAMBON 22
crème fraîche, aged sherry vinegar, almonds

CRISPY ARTICHOKEs 18
sauce béarnaise

TRUFFLE CROQUETTES 19
gruyère, truffle honey

MOULES 25
brown butter, capers, lemon
parsley, toasted baguette



Salads

KALE & BEETS 22
goat cheese, dijon vinaigrette, pistachios

CHÈVRE CHAUD 21
mixed greens, bûcheron toast, toasted walnuts

Pastas

GNOCCHI PARISIENNE 26
corn beurre blanc, cherry tomatoes
summer savory

SEA SCALLOP RISOTTO 34
carnaroli rice, fumet, fines herbes, lemon

TAGLIATELLE BOLOGNESE 28
beef & prosciutto ragù, parmigiano

Entrées

BRANZINO À LA GRENOBLOISE 32
seared branzino, brown butter, capers, green beans

SAUMON FRITES 30
salmon 'schnitzel', tartare beurre blanc, frites

CRISPY DUCK CONFIT 39
ratatouille, herb salad, banyuls vinaigrette

POULET RÔTI 32
half amish chicken, hen of the woods
cognac crème sauce

BOBO BURGER 29
caramelized onions, comté, frites



FLAT IRON STEAK 39
pommes pavé, sauce diane

FILET AU POIVRE 55
6 oz prime filet, frites

Garnitures

SALADE VERTE 12
mixed greens, red wine vinaigrette

TOMATOES PROVENÇAL 12
roasted tomatoes, herbed breadcrumbs

BRUSSELS SPROUTS 13
lardons, croutons, sherry vinaigrette

POMMES FRITES 12
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