

Dinner

BEET CHIPS 9
fleur de sel



Appetizers

BEURRE RADISH 12
baguette, normandy butter, spring radish

OYSTERS 24
half dozen, mignonette

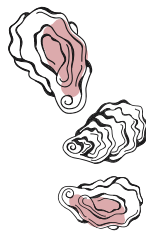
HEIRLOOM TOMATO TARTINE 18
sourdough toast, fromage blanc
banyuls vinaigrette

FRENCH ONION SOUP 16

CRISPY ARTICHOKEs 17
sauce béarnaise

TRUFFLE CROQUETTES 18
gruyère, truffle honey

MOULES 24
brown butter, capers, lemon
parsley, toasted baguette



Salads

KALE 18
green apple, almonds, cheddar
mustard vinaigrette, dried cranberries

MÉLANGE OF CUCUMBERS 19
coconut yogurt, toasted croutons, pistachio

ROASTED BEETS 19
chicories, horseradish creme fraiche
toasted almonds

Pastas

PARISIAN GNOCCHI 23
comté, seasonal mushrooms, spinach, basil

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

TAGLIATELLE BOLOGNESE 26
beef & prosciutto ragù, parmigiano

Entrées 29

LOUP DE MER
branzino, charred fennel, sauce à la bouillabaisse

SEARED TUNA NIÇOISE
baby gem lettuce, cucumber, sweet pepper
cherry tomato, egg, crouton tapenade

SAUCISSE DE TOULOUSE
heritage pork and white wine sausage
potato puree, malbec jus

COQ AU VIN BLANC
poulet rouge, lardons, beech mushrooms
chablis cream

BOBO BURGER
caramelized onions, comté, frites



les Steaks



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

SWEET CORN 13
cream, summer savory, lemon breadcrumbs

POTATO PUREE 14

BRUSSELS SPROUT 13
lardons, croutons, sherry vinaigrette

POMMES FRITES 12
garlic aioli

