



HORS d'OEUVRES

Blue Crab	20
<i>Bisque and Toast</i>	
Chicken Wing Farci	14
<i>Yellow Bell Pepper, Crispy Potato</i>	
Foie Gras Terrine	24
<i>Pain d'Épices, Mango</i>	
Crustacés Marinés	28
<i>Chilled Shellfish, Horseradish</i>	
Green Garlic Sausage	16
<i>Rhubarb Mostarda</i>	

PRODUITS DE SAISON

Asparagus	14
<i>Yeast Aioli</i>	
Strawberry	16
<i>Burrata, Arugula, Pink Peppercorn</i>	
Spring Roll	14
<i>Crispy Brik Dough, Eggplant</i>	
King Oyster Mushroom	14
<i>Mushroom Vinaigrette</i>	
Grilled Cucumber	14
<i>Buttermilk, Toasted Almond</i>	

PLAT PRINCIPAL

Homard	40
<i>Lobster, Morel, Sunchoke</i> <i>Sauce Jacqueline</i>	
Halibut	36
<i>Muscat Grape, Sauce Véronique</i>	
Dry Aged Duck	34
<i>Braised Leg, Confit Turnip, Cherry</i>	
Agneau Rôti	38
<i>Lamb Loin, Asparagus</i> <i>Mustard Flower</i>	

DÉJEUNER

Croque Madame	24
<i>Comté Cheese, Country Ham</i> <i>Green Salad Fried Egg, Frites</i>	
Steak Hâché	30
<i>Niman Ranch Beef</i> <i>Green Peppercorn, Frites</i>	
Tuna Niçoise	30
<i>Grilled Bigeye Tuna, Organic Egg</i> <i>Olive Tapenade, Roasted Pepper</i>	
Salade d'Avocat	22
<i>Avocado, Grilled Lettuce, Chèvre</i>	
Omelette	18
<i>Choice of Toppings</i>	

À PARTAGER

French Cheese Flight
Three Cheese 18
Six Cheese 28
Add Ham 12

Caviar by the Ounce
Potato Rösti & Crème Fraîche
M.P.

Oyster on the Half Shell
Six 18
Twelve 36