

LA CARTE

FROMAGE

BAKED BRIE 12

feuille de brick, grape mostarda
le fromager is one of the creamiest french cheeses and is
produced in the heart of the rhône valley

POINT REYES BLUE CHEESE 13

smoked walnut bread, apple butter
all-natural and gluten-free. the addictive flavor is bold with hints
of sweet milk and a peppery finish.

TARTIFLETTE 11

raclette cheese, lardons, white wine
a semi-hard cheese made on both sides of the french and swiss alps

APERITIF

BEEF CARPACCIO* 16

sauce gribiche, parmesan chips, bottarga

GRILLED OCTOPUS 17

delicata squash, porcini mushroom broth, pickled pearl onion

SALADE

FRISÉE SALAD 13

bacon vinaigrette, poached egg, shaved radish

BABY GEM LETTUCE 12

parmesan vinaigrette, green olives, pistachios

ENTREES

SCOTTISH OCEAN TROUT 32

parsnip puree, sage butter, potato confit

STEAK AU POIVRE & FRITES* 34

bearnaise, black pepper jus

PARISIAN CORNMEAL GNOCCHI 26

speck, hen of the woods mushroom, arugula

AMISH HALF ROASTED CHICKEN 29

garlic confit, broccolini

COTES \$10

HAND CUT FRIES | POTATOES SARLADAISE | GRILLED BROCCOLINI | BRAISED CARROTS