

# HORS D'OEUVRES

*a selection of appetizers fit for a royal rendez-vous*

## BONE MARROW gf

17 | Cut beef femur, roasted with thyme and pink peppercorns; served alongside mushroom duxelles, Comté cheese and a crostini

## VIN & FROMAGE

16 | Boursin and Parmesan cheese puff, cherry & red wine sage reduction, broiled grapes, raw honey comb, and candied almond clusters

## BACON-WRAPPED DATES gf

17 | Medjool dates stuffed with goat cheese, wrapped in bacon and dressed with candied red pepper

## BAGUETTE BASKET

7 | House-made baguettes with full cream butter

## STEAK TARTARE gf

19 | finely diced beef tenderloin, chive, pickled mustard seed, lemon, and capers served with tamari-cured egg yolk and crostini

## ESCARGOT gf

17 | our twist on a traditional delicacy; snails roasted in garlic, shallot, black pepper and butter, served with Parmesan cheese and crostini

# SALADES & SOUPES

*a lighter touch, fresh and fit for the season*

## CRAB NIÇOISE gf

17 | crab salad, greens, eggs, fried capers, tomato confit, pickled haricots verts, radishes, Castelvetrano olives, white wine vinaigrette  
*Protein available*

## LE BEAU CITRON gf

14 | greens, shaved fennel, pickled strawberries, lemon-poppysseed goat cheese, dates, tarragon vinaigrette, candied almond cluster, citrus supreme  
*Protein available*



## ONION SOUP gf

12 | chicken and beef stock, caramelized onions, wild herbs, Gruyère, Comté, Parmesan, and a touch of sherry  
Topped with crouton

# PLATS

*our french favorites, fait avec amour*

## PASTA

34 | ricotta stuffed pasta, truffle shavings, brown butter, toasted pine nuts, lacinato kale, tomato confit, roasted garlic and a touch of lemon

## POULETTE FRITES

36 | Half chicken coq a vin, roasted mirepoix, pommes frites, pan jus

## STRIP BOURGUIGNON gf

46 | 15oz NY strip cooked to order, served in sauce Espagnole, with roasted potatoes, onions, celery and carrots

## CORDON BLEU SANDWICH

18 | pickled and breaded chicken, country ham, Gruyère cheese, white wine honey mustard, & lettuce on bâtard bread; Served with our house pommes frites

## MONKFISH gf

39 | quick-braised monkfish, creamed white beans, mirepoix, braised cabbage, onion, fumet, butter, parsley, lemon gel and tuille

## STEAK FRITES gf

49 | tender cut of filet mignon cooked *au poivre*. Served with our house pomme frites, and a roasted garlic aioli

# ACCOMPANIMENTS

*sideficks & small plates*

## RATATOUILLE gf

12 | zucchini, squash, eggplant, sauce tomate, fried basil, tomato confit, Boursin cheese

## POMMES FRITESgf

10 | fried potato bâtons, house-made ketchup, roasted garlic aioli, mustard sauce

## POTATO ALIGOTÉ gf

11 | whipped potato, butter, cream, Parmesan, Comté, Gruyère, chive oil



gluten-free available 

We endeavor to accommodate dietary restrictions, but cannot guarantee any menu item is free of trace allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An automatic gratuity of 20% will be applied to parties of 8 or more.



# DESSERT

## GOAT CHEESE CAKE

14 | goat cheese, fruit compote, pâte à choux base  
*(recommended for sharing)*

## POT DE CRÈME

14 | cream, milk, egg yolk, 75% dark chocolate,  
amaretto whip

## CRÈME BRÛLÉE

14 | cream, sugar, egg yolk, vanilla  
*(presented with classic sugar crust)*

## TEA SERVICE

8 | Earl Grey, green, or house blended tisane

## FRENCH PRESS COFFEE SERVICE

10 | coffee service, brewed with a French press  
*Cream and sugar available*

## ESPRESSO MARTINI

16 | Père Dom brandy, Averna amaro, Borghetti  
espresso liqueur, chocolate bitters, cold brew

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*all spirits sold in 2oz pours*

## COGNAC & BRANDY

- 11 | Père Dom Brandy
- 12 | Couvignac VS Cognac
- 13 | Dudognon 10 Cognac
- 18 | Pierre Ferrand 1840 Cognac
- 22 | Remy Martin 1738 Cognac
- 25 | Hennessy VSOP Cognac
- 35 | AE D'or XO Cognac

## ARMAGNAC

- 14 | Gelas Armagnac
- 35 | Chateau Pellehaut Vnt. 2000 Armagnac

## CALVADOS

- 12 | Domaine de Montreuil Reserve Calvados
- 18 | Lemorton Calvados Reserve

## DESSERT WINES

- 15 | Chateau Roumieu-Lacoste Sauternes
- 15 | Cognac Park Pineau des Charentes

*Josephine*