

PETITS PLATS À PARTAGER

- Jumbo Lump Crab Beignets with Fresno chili rémoulade · 15
Oysters Du Jour with mignonette & cocktail sauce* · 20
Pâté Maison with cornichons & Dijon mustard · 14
Artichoke Vinaigrette with quinoa, roquette & Raoul's dressing · 15
Escargots Tartines with Burgundy snails, Cremini mushroom, parsley & garlic butter · 16

entrées

- Lancaster County Veal with Pasta al Ceppo, stracciatella & Winter truffle · 21
Fava Bean Soup with spiced lamb & herb yogurt · 14
Market Greens with farm radish & Hidden Spring's sheep feta · 13
Frisée with lardons, pistachios, & poached farm egg* · 16
Grilled Octopus with artichoke confit, olives & saffron-fennel purée · 18
Steak Tartare with quail egg & cornichon salad* · 19
La Belle Farms Foie Gras with wild cranberry, black kale & roast cauliflower* · 28

plats principaux

- Butternut Squash Risotto with Winter truffle & crispy oyster mushrooms · 30
Crispy Local Skate with wild arugula & Gribiche sauce* · M/A
Dover Sole Meunière with Fingerling potato & baby spinach* · M/A
Dayboat Scallops with cauliflower puree, Chanterelles & sauce Américaine* · 35
Parmesan Crusted Cod with baby spinach, chorizo & almond puree* · 34
Organic Roast Chicken with Jambalaya risotto, Andouille, bell pepper & green onion · 29
Creekstone Beef Shortrib with quince puree, crispy Maitakes, chive buds & red wine jus · 36
Colorado Rack of Lamb with organic green kale, Beluga lentils & lamb jus* · 54
Steak au Poivre with hand cut pommes frites* (Substitutions ~ Haricot Verts, Baby Spinach, Petite Green Salad, Watercress) · 48

LEGUMES

- | | |
|---|--------------------------------|
| Pommes Frites · 10 | Au Poivre Sauce · 8 |
| Roasted Baby Beets with Farm yogurt · 11 | Roasted Trumpet Mushrooms · 14 |
| Quinoa Vinaigrette · 10 | Pommes Mousseline · 12 |
| Alsatian Tartiflette (Potato Gratin) · 12 | Baby Spinach · 8 |

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.