

PETITS PLATS À PARTAGER

- Jumbo Lump Crab Beignets with Fresno chili rémoulade · 15
Oysters Du Jour with mignonette & cocktail sauce* · 20
Bigeye Tuna "Saisi" with avocado, blood orange & yuzu citronette* · 17
Pâté Maison with cornichons & Dijon mustard · 14
Artichoke Vinaigrette with quinoa, roquette & Raoul's dressing · 15
Crispy House Cured Brandade with grilled asparagus & romesco · 15

entrées

- Chilled Green Asparagus with Daikon radish, Vermont chèvre & Meyer lemon citronette · 15
Soup de Poisson with rouille, Yukon potato & leeks · 14
Market Greens with farm radish & Hidden Spring's sheep feta · 13
Frisée with lardons, pistachios, & poached farm egg* · 15
Grilled Octopus with artichoke confit, olives, saffron-fennel purée & pomegranate · 18
Steak Tartare with quail egg & cornichon salad* · 19
La Belle Farms Foie Gras with white trumpets, black kale & crispy polenta* · 26
Sfoglioni Mezzi Rigatoni with spice braised lamb, black kale & stracciatella · 18

plats principaux

- Provençale Ratatouille Crêpe with Vermont chèvre & wild arugula · 23
East Coast Halibut with morels, sunchoke, asparagus & Meyer lemon* · 38
Dayboat Scallops with zucchini fondue, nasturtium & fava beans · 35
Crispy Soft-shell Crabs with fiddleheads, green tomato, purslane & rhubarb vinaigrette* · M/P
Parmesan Crusted Cod with baby spinach, chorizo & preserved lemon & almond puree* · 32
Organic Roast Chicken with ramps, Yukon potato, La Quercia Prosciutto & natural jus · 28
Colorado Rack of Lamb with green kale, Beluga lentils & lamb jus* · 54
Steak au Poivre with hand cut pommes frites* · 48

LEGUMES

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| Haricots Verts with shallots · 8 | Roasted Baby Beets with Farm yogurt · 8 |
| Quinoa Vinaigrette · 8 | Baby Spinach · 8 |
| Petite Green Salad · 8 | Pommes Mousseline · 8 |
| Pommes Frites · 8 | Watercress Salad · 8 |

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