

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

- 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
Whisky Hill Farms Rabbit with pasta al ceppo, stracciatella & parsley · 18
Veal Sweetbreads & Pork Belly with Maitake mushroom & Golden apple Mousseline* · 18
La Belle Farms Foie Gras with Concord grape, black kale & roast cauliflower* · 28

plats principaux

- Sfoglioni Mezze Rigatoni with Provençale Ratatouille, espelette, Vermont chèvre & wild arugula · 26
Crispy Local Skate with wild arugula, pencil asparagus & Gribiche sauce* · 30
Arctic Char with roast baby Brussels sprouts, Applewood bacon & horseradish yogurt* · 29
Parmesan Crusted Cod with baby spinach, chorizo & preserved lemon & almond puree* · 34
Organic Roast Chicken with Jambalaya risotto, Andouille, bell pepper & green onion · 29
Colorado Rack of Lamb with organic broccoli rabe, 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.