

HORS D'OEUVRE

BISQUE DE HOMARD
Lobster Bisque
16

SALADE DU MARCHÉ
Seasonal Greens
Olive Oil-Grapefruit Sorbet
9

STEAK TARTARE
Royalton Farm Dry-Aged Beef – Celery – Capers
Egg Yolk – Rice Crackers – Baguette Croûtons
12

MOULES A LA MARINIÈRE ET FRITES
Daily Mussels – White Wine – Timut Peppercorn
Parsley
14.50

SOUFFLÉ AU FROMAGE
Comté Cheese – Yogurt Sorbet
13

ESCARGOT DE BOURGOGNE
Burgundy Snails – Tomato Fondue
Pacific Coast Wasabi Butter
16

FOIE GRAS CONFIT
Hudson Valley Foie Gras – Seasonal Chutney
19

HUITRES
Daily Oysters – Mignonette – Lemon
16/32

CELERY EN REMOULADE
Celery – Warm Braised Ox Tail – Mustard
16

PLANCHE DE CHARCUTERIE ET FROMAGE
Chef's selection – Pickles
19.50

PLATS PRINCIPAUX

PLAT DU JOUR
et
PLAT DU JOUR VEGETARIEN
19.50

ZHE HAMBURGER
Royalton Farm Dry-Aged Beef – Gruyère
Seasonal Accoutrements – Cilantro Aioli
Frites
17.50

POULET AU GRILL SAUCE DIABLE
Grilled Farm-raised Sasso Chicken
Anchovy Croquet – Salsifis – Pommes Gauffrettes
27

SAUMON A L'OSEILLE
King Salmon – Sorrel – Wild Camargue Red Rice
25

NAVARIN D'AGNEAU
Braised Colorado Lamb Shoulder
Winter Vegetables – Spätzle
30

STEAK FRITES
Royalton Dry-Aged Beef – Green Peppercorn Sauce
Béarnaise- Pommes Frites – Greens
27

POISSON DU MARCHÉ
Market Fish – Fennel – Artichoke – Black Olive
Vegetable Beurre Blanc
M/P

CANARD A L'ORANGE
Hudson Valley Duck Breast – Orange Supreme
Orange Duck Jus – Pommes Purée
29

TOURNEDOS SAUCE BORDELAISE
Royalton Dry-Aged Filet Mignon – Crispy Red Beets
Gratin Dauphinois – Bordelaise – Bone Marrow
40