

HORS D'OEUVRE

SOUPE DU JOUR
Chef's Selection
11

SALADE DU MARCHÉ
Seasonal Greens
Cucumber-Dill Sorbet
9

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

MOULES A LA MARINIÈRE ET FRITES
Daily Mussels – White Wine – Andaliman 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

SALADE DE HOMARD DU MAINE
Red Quinoa – Couscous – Lobster Roe Dressing
28

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

PLATS PRINCIPAUX

PLAT DU JOUR
ou
PLAT DU JOUR VEGETARIEN
19.50

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

POULET GRILLÉ AU CITRON CONFIT
Grilled Farm-raised Sasso Chicken
Anchovy Croquet – Swiss Chard – Black Garlic
27

SAUMON DE NOUVELLE-ZELANDE
King Salmon – Watercress Cream
Wild Camargue Red Rice
25

NAVARIN D'AGNEAU
Braised Colorado Lamb Shoulder
Spring Vegetables – Spätzle
28

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

POISSON DU MARCHÉ
Market Fish – Baby Carrots – Orange – Cumin
Chermoula
M/P

CANARD AUX AGRUMES
Hudson Valley Duck Breast – Kumquats
Orange Duck Jus – Pommes Purée
29

TOURNEDOS SAUCE BORDELAISE
Royalton Dry-Aged Filet Mignon – Green Asparagus
Pomme Dauphine – Bordelaise
39