

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

AUTHENTIC SALADE NIÇOISE
Arugula – Black Olive – Quail Egg – Anchovy
14

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

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

PLATS PRINCIPAUX

PLAT DU JOUR
19.50

PÂTES FRAICHE
Bellwether Yogurt – Chanterelles – Mint
18.50

ZHE HAMBURGER
Royalton Farm Dry-Aged Beef – Bacon
Gruyère – Seasonal Accoutrements
Opal Basil Aioli – Frites
17.50

POULET AU CITRON CONFIT
Farm-raised Sasso Chicken
Anchovy Croquet – Panis – Crunchy Lettuce
27

SAUMON DE NOUVELLE-ZELANDE EN PAPILOTTE
King Salmon – Sweet Yellow Corn
Red Pepper – Bacon – Fava Bean
Wild California Black Rice
25

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

POISSON DU MARCHÉ
Market Fish – Lightly-Smoked Eggplant
Orange-Cumin Reduction
M/P

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