

HORS D'OEUVRE

SOUPE DU JOUR
Chef's Selection
11

SALADE DU MARCHÉ
Seasonal Greens
Cucumber-Dill Sorbet
10

STEAK TARTARE
Royalton Farm Dry-Aged Beef – Capers
Egg Yolk – Baguette Croûtons
13

AUTHENTIC SALALADE NIÇOISE
Arugula – Black Olive – Quail Egg – Anchovy
15

MOULES A LA MARINIÈRE ET FRITES
Daily Mussels – White Wine – Aleppo Pepper
Parsley
16.50

SOUFFLÉ AU FROMAGE
Comté Cheese – Yogurt Sorbet
13

ESCARGOT DE BOURGOGNE
Burgundy Snails – Tomato Fondue
Pacific Coast Wasabi Butter
16.50

FOIE GRAS CONFIT
Hudson Valley Foie Gras – Seasonal Chutney
19.50

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
19.50

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

POULET AU CITRON CONFIT
Crystal Valley Amish Chicken
Anchovy Croquet – Panis – Crunchy Lettuce
27

SAUMON BOUILLABAISE
Atlantic Salmon – Summer Vegetable Bayaldi
Bouillabaisse Jus- Wild California Black Rice
26

STEAK FRITES
Royalton Dry-Aged Beef – Green Peppercorn Sauce
Béarnaise- Pommes Frites – Greens
29.50

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