

## HORS D'OEUVRE

SOUPE DU JOUR  
Chef's Selection  
11

SALADE DU MARCHÉ  
Seasonal Greens  
Avocado-Jalapeño Sorbet  
10

STEAK TARTARE  
Royalton Farm Dry-Aged Beef – Capers  
Egg Yolk – Baguette Croûtons  
14

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

SOUFFLÉ AU FROMAGE  
Comté Cheese – Yogurt Sorbet  
14

ESCARGOT DE BOURGOGNE  
Burgundy Snails – Pig Feet Ragout –  
Saffron-Cardamom Butter  
16.50

FOIE GRAS CONFIT  
Hudson Valley Foie Gras – Seasonal Chutney  
20.50

HUITRES  
Daily Oysters – Mignonette – Lemon  
16/32

PLANCHE DE CHARCUTERIE ET FROMAGE  
Chef's selection – Pickles  
21.50

## PLATS PRINCIPAUX

PLAT DU JOUR  
20.50

RISOTTO  
Butternut Squash – Spicy Pumpkin Seeds  
19.50

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

POULET EN BLANQUETTE  
Crystal Valley Amish Chicken  
Cream Sauce – Mushroom – Carrots  
Wild California Black Rice  
27

ST. JACQUES POELLEES  
Seared Maine Sea Scallop – Root Vegetables  
28

STEAK FRITES  
Royalton Dry-Aged Beef – Green Peppercorn Sauce  
Béarnaise- Pommes Frites – Greens  
31.50

POISSON DU MARCHÉ  
Market Fish – Chowder Sauce – Rainbow Beets –  
Brussel Sprouts  
M/P

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