

frenchette

AMUSES 9

- Boquerones**
- Saucisson en Brioche**
- Spanish Tortilla Trout Roe**
- Smoked Trout Beignets**
- Peconic Bay Scallops**

Omelette Souffle 26
Maine sea urchin

Couteaux Casino 22
Salsify, Leeks, Botarga

Blowfish Tails 22
à la Diable

GARNITURES 14

- Charred Carrots**
labneh, benne, za'atar
- Pot au Feu de Legumes**
rutabaga nage
- Petite Salade**
- Gnocchi Parisienne**
ham, comté, parsley
- Cardoon Gratin**
marrow

HORS D'ŒUVRES

- PATE EN CROUTE**, guinea hen, foie gras, pistachio 26
- NONESUCH OYSTERS**, mignonette, chipolatas 24
- POIREAUX VINAIGRETTE**, dressed leeks, gribiche, winter truffle 18
- SNAPPER CRU**, endive, key lime, apple, white mushrooms 22
- POTAGE ST. GERMAIN**, split pea, smoked cheddar, bonito 16
- VEAL TONGUE & MACKEREL**, tonnato 19
- BROUILLADE**, soft scrambled eggs, Peconic escargot, garlic butter 24
- SPAGHETTI CARBONARA**, guanciale, fiore de sardo 22
- SALADE DE CHICOREES**, squash, bandaged goat, hazelnuts 19
- RIS DE VEAU**, veal sweetbreads, koginut squash fourchette, spigarello 28
- CERVELLE DE VEAU**, calf brain, Grenobloise 28
- MERGUEZ**, crispy egg, piperade 24

ENTREES

- DUCK FRITES** 38
- HOMARD A LA BROCHE**, rotisserie lobster, curry beurre fondue 58
- POULET ROTI**, roast chicken, pommes puree, maitake — for two 68
- RUMPSTEAK**, bistro cut, pommes frites, beurre d'anchois 36
- MONKFISH**, lentils, salsify, brussels sprouts, jus au vinaigre 35
- TAGINE D'ARTICHAUTS**, artichokes, lemon, baby carrots, couscous 26
- ROGNONS A LA MOUTARDE**, veal kidneys, girolles, pâtes fraîche 34
- COTE DE BŒUF**, Masonic Farm, 75 day dry aged rib eye 134
- CABILLAUD**, Atlantic cod, chard, wild mushrooms, beurre rouge 36
- GIGOT D'AGNEAU**, roast leg of lamb, winter root gratin 36
- BLANQUETTE DE VEAU**, petit turnips, cipollini, riz pilaf, truffle 38
- ROTISSERIE SQUAB**, farro verde, kale 48

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, unpasteurized milk may increase your risk of foodborne illness.