

Starters

ONION SOUP GRATINÉE

cave-aged gruyère, thyme croûtons 12-

BLACK PEPPER GOUGÈRES

marinated olives, grandma agnes pickles 10-

HOUSE-SMOKED SALMON CARPACCIO*

endive, crème fraîche, radish salad, dill 13-

BEEF TENDERLOIN TARTARE*

caper, red onion, dijon, egg yolk,* potato chips 16-

WARM ASPARAGUS

sautéed morel mushrooms, sauce béarnaise* 16-

ESCARGOT & BUTTON MUSHROOM GRATIN

herb & garlic butter, almond-parmigiano cream 14-

CHICKEN LIVER MOUSSE*

strawberry & pinot noir preserves, baguette 9-

PORK PÂTÉ MAISON

celery root rémoulade,* cornichons 11-

FRIED PIG'S HEAD CROQUETTE

sauce gribiche* 10-

FOIE GRAS TORCHON*

toasted brioche, sauternes gelée 17-50-

CHEESEBOARD 16-

chevrot, goat, loire valley, FR
p'tit basque, sheep, pyrénées mountains, FR
fourme d'ambert, cow, l'auvergne, FR
époisses, cow, burgundy, FR

Daily Specials

SUNDAY

BOUDIN BLANC ET FOIE GRAS*

celeriac purée, armagnac prunes 32-

MONDAY

SAUTÉED VEAL SWEETBREADS

puff pastry, oyster mushrooms,
madeira, tarragon 28-

TUESDAY

COQ AU VIN

mushrooms, bacon, buttered egg noodles 23-

WEDNESDAY

DUCK BREAST À L'ORANGE*

giblet confit, roasted endive, potato purée 28-

THURSDAY

GRILLED LAMB T-BONES*

black olive tapenade, white bean & spinach ragoût 26-

Salads

ROASTED BEET SALAD

chèvre croquette, hazelnuts, tarragon, orange 11-

BELGIAN ENDIVE SALAD

fourme d'ambert bleu, candied walnut,
dijon vinaigrette 11-

SALADE LYONNAISE

frisée & escarole, warm bacon vinaigrette,
poached egg,* brioche croûtons 13-

BUTTER LETTUCE SALAD

fines herbes, radish, dijon vinaigrette 9-

Entrées

MUSSELS MARINIÈRE

white wine, shallot, thyme, crème fraîche, grilled garlic-rubbed baguette 19-

PETRALE SOLE MEUNIÈRE*

roasted cauliflower, potato purée, brown butter, lemon, capers 25-

PAN-ROASTED CHICKEN BREAST*

truffled macaroni, parmigiano reggiano, herb salad 26-

CASSOULET

duck confit, roasted pork belly, toulouse sausage, white bean stew 34-

CHEESEBURGER À LA FRANÇAISE

grilled 8oz beef patty,* aged cheddar, grilled onion, truffled bordelaise 16-

STEAK FRITES

grilled 12oz beef ribeye,* sauce béarnaise,* french fries, watercress 38-

FILET MIGNON AU POIVRE

6oz black pepper-crust beef tenderloin,* madeira cream, potatoes aligot 36-

BEEF SHORT RIB BOURGUIGNON

roasted mushrooms, bacon & onion, buttered egg noodles 29-

Sides

POMMES FRITES

house catsup, anchovy mayonnaise* 6-

POTATOES ALIGOT

cantal & fontina cheese, truffled bordelaise 9-

WATERCRESS

lemon, olive oil 5-

SAUTÉED SPINACH

garlic confit, lemon 7-

PAN-ROASTED LOCAL

OYSTER MUSHROOMS

thyme, brown butter 12-

...add 2.5oz seared foie gras* to anything +20

Desserts

CHEESEBOARD 16-

TARTE DU JOUR 8-

PROFITEROLES

vanilla bean ice cream,* fudge sauce 8-

BROWN SUGAR-VANILLA BEAN

CRÈME BRÛLÉE*

armagnac-soaked prunes 8-

MALTED CHOCOLATE MOUSSE*

chantilly cream, perles croquantes 8-

RIZ AU LAIT

vanilla bean rice pudding,* salted caramel sauce,
toasted almond 8-

SEARED FOIE GRAS*

pain perdu, maple-roasted rhubarb 24-

HOUSE ICE CREAM OR SORBET 8-

choice of:

pineapple sorbet, pear & cassis sorbet,
vanilla bean ice cream,* banana-toffee ice cream*

...add salted caramel or chocolate sauce +2

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase risk of foodborne illness. Greg and Gabi thank you for your patronage.

20% service charge will be added to parties of six or more.