

maison

Salmon Rilette, lemon, everything spice, rye \$15

Pate de Campagne, cornichon, dijon, batard \$14

Steak Tartare, shiitake vinaigrette, mimolette, marcona almond \$16*

White Shrimp Remoulade, squash, zucchini, socca \$16

Burgundy Escargot, parsley-garlic butter, baguette \$14

Chanterelle Tart, fromage blanc, pine nut \$17

Snapper Quenelle, hackleback caviar, champagne beurre blanc \$23

Monkfish Chop, vadouvan, couscous, cauliflower, herb pistou \$35

Roasted Chicken, macaroni farci, morels, corn, chicken jus \$33

Steak Frites, au poivre \$33

Field Pea Gratin, spring onion soubise, gruyere \$10

Clarified Butter Pommes Frites, béarnaise aioli \$8

Salade Verte, dijon vinaigrette, fines herbs \$10

Chocolate Mousse, blueberry compote, pinenut brittle \$10

Fresh Baked Madeleines \$10

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

* Parties of 6 or more are subject to 20% Gratuity.

maison

bulles

NV Pol Remy CHARDONNAY/PINOT NOIR

"Brut", Burgundy \$9/36*

NV Lelièvre PINOT NOIR/GAMAY

"Brut", Côtes de Toul \$13/52*

NV Lambert CHENIN/CHARDONNAY

Breze, Crémant de Loire \$14/56*

NV Palmer CHAMPAGNE VARIETALS

Montagne de Reims, Champagne \$18/78*

NV Lassaigue CHARDONNAY

"Les Vignes de Montgueux", Champagne \$112

blanc

2018 Branger MELON

Muscadet Sèvre et Maine, Loire Valley \$13/52*

2018 Greffiere CHARDONNAY

Mâcon, Burgundy \$13/52*

2019 Guy Allion SAUVIGNON BLANC

Touraine, Loire Valley \$12/48*

2018 Lecestre CHARDONNAY

Chablis \$14/58*

2017 Pierre Bise CHENIN BLANC

Anjou, Loire Valley \$16/64*

2017 Clos Signadore VERMENTINO

"A Mandria" Patrimonio, Corsica \$82

2016 Bourgeois SAUVIGNON BLANC

Sancerre, Loire Valley \$84

2016 Marc Soyard CHARDONNAY

"Monopole Cras" Dijon, Burgundy \$104

2016 Trimbach RIESLING

Alsace \$64

2018 Yvonne CHENIN BLANC

Saumur, Loire Valley \$98

rosé

2019 Santa Giuletta NIELLUCCIU blend

Pianiccia, Corsica \$12/48*

2018 Triennes CINSAULT blend

Provence \$13/52*

rouge

2018 Morin PINOT NOIR

Burgundy \$14/56*

2018 Cécillon GAMAY

Collines Rhodaniennes \$13/52*

2018 Clos Troteligotte MALBEC

Cahors \$14/56*

2017 Colombo GRENACHE/SYRAH/MOURVÈDRE

Rhone Valley \$12/48*

2018 Mayne CABERNET SAUVIGNON blend

Graves, Bordeaux \$15/58*

2018 Dutraive GAMAY

Fleurie, Beaujolais \$90

2017 Tissot POULSARD/TROUSSEAU

Arbois, Jura \$90

2016 Elian Da Ros ABOURIOU

Côtes du Marmandais \$68

2015 Peymartin CABERNET SAUVIGNON blend

St. Julien, Bordeaux \$104

2018 Clos Signadore GRENACHE blend

Patrimonio, Corsica \$74

2017 Chatagnier SYRAH

Saint-Joseph \$90

2017 Reverdy PINOT NOIR

Sancerre, Loire Valley \$78

dessert wine

La Tour Vieille GRENACHE

Banyuls \$12*

Tresmontaine GRENACHE BLANC

Rancio Sec \$9*

Pineau Des Charentes \$12*

2015 St. Vincent SEMILLON Sauternes \$12*

aperitif wine

Mattei Cap Corse Blanc Quinquina \$8*

* by the glass