

OBÉLIX

APPETIZERS

HOKKAIDO SCALLOP	29
<i>Golden Kaluga Caviar, Miso-Egg Jam, Potato, Celery Root</i>	
SPRING PEAS	21
<i>Delice de Bourgogne Panna Cotta, Garbanzo Beans, Green Almond, Green Strawberries</i>	
WHITE ASPARAGUS	26
<i>Meyer Lemon Sabayon, Smoked Trout Roe, Brioche Croutons</i>	
GEM SALAD	15
<i>Gem Lettuce, Crème Fraiche Dressing, Radish, Apple, Goat Cheese, Brown Butter Breadcrumb</i>	
RAMP TART	22
<i>Comté Cheese, Spring Onion, Pickled Ramp Salad, Pâte Brisée</i>	
ESCARGOTS BOURGUIGNONS	18
<i>Snails, Garlic, Parsley</i>	
STEAK TARTARE*	21
<i>Filet Mignon, Green Garlic Aioli, Bahn Mi Pickles, Beer Bread, Shio Kombu, Herbs</i>	
PÂTÉ EN CROUTE	19
<i>Wild Boar, Duck, Pistachio, Foie Gras, Housemade Pastry Dough</i>	
TÊTE DE COCHON	21
<i>Crispy Pig Head, Plum Glaze, Yuzu Kosho, Spring Onion Kimchi, Shiso Leaf</i>	
SOUPE À L'OIGNON GRATINÉE	16
<i>French Onion Soup, Beef Broth, Swiss Cheese, Croutons</i>	

ENTRÉES

GNOCCHI À LA PARISIENNE	28
<i>Asparagus, Peas, Fava Bean, Morel Mushrooms Chèvre, Breadcrumb, Spring Onion Soubise</i>	
SKATE WING KATSU	37
<i>Panko-Breaded, Shrimp Mousseline, Chrysanthemum, King Trumpet Mushroom, Japanese Curry</i>	
LOTTE RÔTIE	31
<i>Roasted Monkfish, Edamame Mousse, Glazed Radish, Celtuce, Doenjang Gastrique</i>	
BLANQUETTE DE VEAU	43
<i>Veal, Morel Mushrooms, Fingerling Potatoes, English Pea, Crispy Veal Sweetbreads, Velouté</i>	

SIDES

POMME FRITES	9
<i>Garlic Aioli</i>	
MACARONI GRATIN	13
<i>Raclette Cheese, Breadcrumbs</i>	

RAW BAR

LE PLATEAU*

Oysters
Mussels
Hamachi
Shrimp Cocktail
Octopus
Lobster
King Crab
1oz Golden Kaluga Caviar

250



A LA CARTE

6 OYSTERS*	POISSON CRU*	KING CRAB*	SHRIMP COCKTAIL
<i>On the Half Shell with Apple and Shallot Mignonette</i>	<i>Citrus-Cured Hamachi, Avocado Mousse, Cucumber, Preserved Lemon</i>	<i>Brown Butter Sabayon, Grilled Pineapple</i>	<i>5 Gulf Shrimp, Cocktail Sauce, Lemon</i>
24	16	52	24

DUCK

MACARON AU FOIE GRAS	6/EACH
<i>Foie Gras Mousse, Poppyseed, Thyme-Apricot Jam</i>	
DUCK CONSOMMÉ	11
<i>Pho Spice, Stinging Nettle</i>	
FOIE-CO*	23
<i>Seared Foie Gras, Corn Tortilla, Salsa Macha, Huckleberry Jam, Pickled Red Currant</i>	
SALADE LYONNAISE "CANARD"	19
<i>Frisée, Escarole, Duck Confit, Duck Egg, Duck-Fat Croutons</i>	
FOIE GRAS "HALO HALO"	24
<i>Shaved Foie Gras Mousse, Passionfruit Granita, Lychee, Ginger, Rice Crisp</i>	
10-DAY DRY-AGED DUCK BREAST*	49
<i>Grilled Thai Duck Sausage, Green Papaya Salad, Peanuts, Nuoc Cham Gastrique</i>	

STEAK FRITES*

Served with French Fries and choice of Maitre d'Butter or Sauce Au Poivre

8oz USDA PRIME BAVETTE	49
16oz USDA PRIME RIBEYE	90

ELYSIAN FARMS LAMB LOIN

Braised Lamb Neck, Chestnut Mushrooms, Ramps, Tapenade, Rosemary Jus

57

BEEF WELLINGTON

Filet Mignon, Mushroom Duxelle, Prosciutto, Crêpe, Puff Pastry served with French Fries, Asparagus, Sauce Au Poivre and Ai Pastor Hollandaise

125

Chef/Owner: Oliver Poilevey | Chef de Cuisine: Nathan Kim
Sous Chefs: Anthony Hidalgo, Alexander Martinez, Samuel Handwerker
Pastry Chef: Antonio Incandela

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

A 4% Charge will be Added for Staff Retention & Given Directly to Back of House Employees

OBÉLIX

VIN

WHITE

PINOT BLANC

Tradition, Emile Beyer, Pinot Blanc

2021 | 14

CHABLIS

Bachelier, Reserve de Sanglier, Chardonnay

2020 | 18

SANCERRE

Lucien Crochet, Sauvignon Blanc

2021 | 24

JURONÇON SEC

Castéra, Gros Manseng Blend

2020 | 15

BOURGOGNE BLANC

Dominique Lafon, Chardonnay

2020 | 25

SPARKLING

CREMANT D'ALSACE ROSÉ

Camille Braun, Dry Sparkling Rosé

15

BUGEY-CERDON

Dentelle, Semi-Sweet Sparkling Rosé

13

CHAMPAGNE

Lanson Black Label, Brut Champagne

24

CHAMPAGNE

Blanc de Blancs, L'Unanime, Noel Bazin

30

ROSÉ

TRIENNES ROSÉ

Cinsault Blend

2021 | 13

RED

BEAUJOLAIS (CHILLED)

Raisins Gaulois, M&C Lapierre

2022 | 14

BOURGOGNE PINOT NOIR

Benjamin Leroux, Pinot Noir

2020 | 25

CÔTES DU RHÔNE

La Manarine, Grenache

2020 | 14

CHÂTEAUNEUF-DU-PAPE

Bel Ami, Guillaume Gonné

2020 | 24

BORDEAUX SUPÉRIEUR

Cuvée Leah, Ch. Petit-Freylon Merlot/Cabernet

2020 | 15

COCKTAILS

SPARKLING COCKTAILS

FRENCH 75

Sweet Gwen Gin, St. Germain, Lemon, Sparkling Wine

16

PURPLE SPRITZ

Empress Gin, Lychee, Lemon, Sparkling Wine, Soda

17

PAMPLEMOUSSE SPRITZ

Peychaud's Aperitivo, Pamplemousse, Lemon, Sparkling Wine, Soda

16

CLASSIQUE

VIEUX CARRÉ

Whistle Pig 10yr Rye, Remy Martin Tercet, Carpano Antica, Benedictine

32

SAZERAC

Sazerac Rye, AE Dor V.S Cognac, Absinthe, Peychaud Bitters

16

BLACK MANHATTAN

AE Dor VS Cognac, Old Forrester Bourbon, Averna

16

SUMMER NEGRONI

Tanqueray Gin, Peychaud's Aperitivo, Noilly Prat Sweet Vermouth, Pineapple

16

MAISON

CHINA-CHINA GOLD RUSH

Buffalo Trace Bourbon, China-China, Honey, Lemon

17

MARGUERITE

Tromba Blanco Tequila, Passionfruit, Espelette, Agave, Lime

16

LE JARDIN

Strawberry-Lemongrass Grey Goose, Watermelon, Lime

16

LE SWILL

Yellow Chartreuse, Amaro Montenegro, Aperol, Lime

18

BEERS

BIÈRE DU BOUCHON

Bière de Garde, Pilot Project 7%, Chicago, 16oz

8

METEOR PILS

Lager, 4.5%, France, 11.2oz

7

BRASSERIE DE LA PIGEONELLE LOIRETTE

Unfiltered Farmhouse Ale, 5%, France, 11.2oz

8

THREE FLOYDS ALPHA KING

APA, 6.6%, Indiana, 12oz

8

DUVEL

Belgian Strong Blond, 8.5%, Belgium, 11.2oz

10