

OBÉLIX

APPETIZERS

STUFFED GOUGÈRES 13
Comté and Parmesan Mornay, Truffle

HOMARD 26
Beurre Bordier Poached Lobster,
Sunchoke Custard, Citrus, Mint

OCTOPUS 25
Takoyaki Potato Beignet, Shishito-Scallion Relish,
Sunomono, Bonito Kewpie

GEM SALAD 18
Gem Lettuce, Crème Fraiche Dressing, Radish,
Honeycrisp Apples, Goat Cheese, Brown Butter Breadcrumb

STEAK TARTARE* 25
Filet Mignon, Onion Aioli, Celery Root Remoulade,
Crispy Scallion Pancake

ESCARGOTS À LA BOURGUIGNONNE 18
Snails, Garlic, Parsley

PÂTÉ EN CROUTE 21
Wild Boar, Duck, Pistachio, Housemade Pastry Dough

TÊTE DE COCHON 21
Crispy Pig Head, Plum Glaze, Banchan, Perilla Leaf

SOUPE À L'OIGNON GRATINÉE 16
French Onion Soup, Beef Broth, Swiss Cheese, Croutons

CAVIAR SANDWICH 125
1oz. Each of Golden Kaluga Caviar, Trout Roe, and Bowfin Roe,
Cured Egg Yolk Soubise, Salt and Vinegar Chips, Brioche

-PLATS POUR DEUX-

20 OZ. HERITAGE PORK PORTERHOUSE 60
Chestnut Spaetzle, Sauternes-Poached Apple,
Braised Red Cabbage, Sauce Charcutière

ELYSIAN FARMS LAMB NECK MP
Curry Squash, Lentils De Puy, Merguez Sausage,
Carrots, Pickled Onions

BEEF WELLINGTON 125
Filet Mignon, Mushroom Duxelle, Prosciutto, Crêpe,
Puff Pastry served with French Fries, Broccolini,
Sauce Au Poivre and Al Pastor Hollandaise

FRUITS DE MER

6 OYSTERS* 15
On the Half Shell
with Apple
and Shallot
Mignonette

KONA KANPACHI* 23
Red Curry, Peanut Satay,
Spiced Pineapple

GOLDEN KALUGA CAVIAR* 75
Home-made Brioche,
Crème Fraiche, Chives,
Crispy Potatoes

DUCK

MACARON AU FOIE GRAS 6/EACH
Foie Gras Mousse, Date Jam

FOIE GRAS AND CRISPY RICE 17/EACH
Seared Foie Gras, Otoro Tuna,
Japanese Mustard, Umeboshi

DUCK CONSOMMÉ 14
Duck Sausage Tortellini, Sachet d'Épice

FOIE-CO* 29
Seared Foie Gras, Corn Tortilla,
Salsa Macha, Pickled Red Currants, Black Currant Jam

LEMONGRASS DUCK SAUSAGE 11
Green Papaya Salad, Peanuts, Nước Chấm Gastrique

SALADE LYONNAISE “CANARD” 21
Frisée, Escarole, Duck Confit, Duck Egg, Duck-Fat Croutons

10-DAY DRY-AGED DUCK BREAST* 49
Crépinette De Canard, Parsnip, Grilled Castelfranco,
Duck-Port Jus

ENTRÉES

RATATOUILLE PITHIVIER 34
Eggplant, Zucchini, Bell Peppers, Rainbow Chard,
Humboldt Fog Goat Cheese, Sauce Tomato, Pâte Brisée

DORADE GRILLÉ * 32
Vadouvan-Coconut Velouté, Red Fresno Chili, Cashew,
Petite Salade

WILD TURBOT* 42
Caramelized Salsify, Black Trumpet Mushroom, Melted Leek,
Champagne Beurre Blanc

PETIT FILET “SAUCE CHORON”* 41
8 oz., Oyster Mushroom,Tropea Onion, Grilled Gem Lettuce,
Tomato Béarnaise

CÔTE DE BOEUF* 90
16 oz. USDA Prime Ribeye, Served with French Fries,
Maitre d'Butter and Sauce Au Poivre

SIDES

FRITES 9
with Garlic Aioli

BROCCOLINI 13
with Al Pastor Hollandaise, Breadcrumbs

MACARONI GRATIN 14
with Raclette Cheese, Breadcrumbs

ROASTED CARROTS 14
Vadouvan Curry, Preserved Lemon Yogurt,
Marcona Almonds