L’apéro

PAIN DE MAISON 6
Union Loafers demi baguette with whipped cultured butter

CITRUS MARINATED OLIVES 10

FRENCH ONION FINANCIERS 12
almond, thyme oil and comté cheese

GOUGÈRES 12
gruyère mousse and sea salt

HALF DOZEN MAINE OYSTERS 26
seaweed mignonette, fermented chili hot sauce

DEVILED EGGS 10 per piece
Golden Kaluga caviar, smoked crème fraîche, chives

Hors d’Œuvres

FROMAGE FLORAISON 24
daily cheese selection, mostarda, candied walnuts, Winslow’s Table birdseed crackers

SMOKED TROUT TOAST 18
crème fraîche, pickled shallots, dill, toasted porridge bread

PÂTE DE CAMPAGNE 18
pork & chicken liver, cherries, pistachio, mustard, cornichons, toasted bread

STEAK TARTARE 24
steamed egg yolk, crispy shallots, smoked bone marrow vinaigrette, salt and vinegar potato chips

Tour de France

Enjoy a sampling of our classic snacks including gougères, financiers, caviar chips, trout toast and oysters.

40 Portioned for two guests

Soup and Salade

CELERY ROOT VELOUTE 14
Black truffle, gruyère, green apple, bacon, hazelnuts

FALL CHICORIES 16
toasted walnuts, pickled golden raisins, Flory’s Truckle cheese, Banyuls vinaigrette

Les Plates

MAINE BOUCHOT MUSSELS 26
Spanish chorizo, sofrito, white wine and saffron broth, toasted baguette

SEMOLINA GNOCCHI 28
brassicas, fontina cheese fondue, sauce ravigote

SALMON À LA TROISGROS 40
Ora King salmon, potato ecrasé, pickled ramps, sorrel butter sauce

FRIED CHICKEN CORDON BLEU 38
smoked bacon and gruyère, braised greens, oyster mushrooms, sauce moutarde d’Orléans

PORK CASSOULET 36
heirloom shelling beans, smoked Morteau sausage, persillade pork belly, cabbage

Desserts

HAZELNUT POT DE CRÈME 12
Calvados braised apples and caramelized oat streusel

PAIN PERDU 14
toasted brioche, Clementine’s crème fraîche gelato, and salted caramel
Cocktails | 14

**FRENCH 75**
French 75 gin, dry curaçao, lemon, sparkling wine

**LA FLORAISON**
suze, passion fruit liqueur, sparkling rosé wine

**WYDOWN MARTINI **
raspberry vodka, clarified pineapple, illet rosé

**LA VIE EN ROSE**
gin, pisco, rose, carbonated water

**GENIÈVRE**
cucumber eau de vie, gin, amaro, lime

**PÊCHE MODE**
whiskey, stonefruit cordial, lemon

**VIEUX CARRÉ**
cognac, rye, sweet vermouth, benedictine

**SAZERAC**
rye, simple, peychaud's, anise rinse

**RUSTY NAIL**
blended scotch, heather honey, saffron

**COLAMARO**
rye, walnut liqueur, vino amaro

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**Beer | 7**

**CROOKED STAVE** New Zealand Pils

**BROADWAY** Flight Crew Witbier

**PRAIRIE** Rainbow Sherbet

**WISEACRE** Air Bath Session IPA

**ATHLETIC BREWING** (NA) Lite

**CLOS DES CITOTS** Poire de Normandie Cider 750 ml 26

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**Spritz | 12**

**BORDEAUX**
Lillet blanc, citrus, gentian, sparkling wine

**PARIS**
Elderflower, salers, sparkling wine, club soda

**RIVIERA**
Aperol, melon de provence, sparkling rose, club soda

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**Zero proof |**

**ROSE SPRITZ** 10
hibiscus, basil, rose water, yuzu lime tonic

**BLOOD ORANGE SPRITZ** 10
Blood orange, leitz n/a sparkling

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All prices subject to local sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.