

Brass

HORS D'OEUVRE

COURONNE DE GOUGÈRES 13

gruyere, poppy, carraway

CRAB & MAITAKE TARTLET 16

black truffle, scarlet crab

"MOULES FRITES" 16

marinated mussels, chickpea frites

RADISH GRIBICHE 15

hard boiled eggs, capers,
cornichon, herbs

RAW BAR

HALF DOZEN OYSTERS 30

centerbe geleé, fennel, passionfruit

SHRIMP COCKTAIL 31

gulf pink spotted shrimp, horseradish,
white cocktail sauce

ATLANTIC CHILLED LOBSTER MP

whole lobster, lemon, vinaigrette

SAUCISSON SEC 16 • JAMBON DE PARIS 18 • AGED COMTE 20 • TOMME DE SAVOIE 18

ENTRÉES

GREEN LEAF SALAD green goddess, potato, apple	24
MONTAUK RUBY RED PRAWN TARTARE fried garlic, yuzu kosho, crispy potato	29
SCALLOP GREMOLATA sea beans, parsley, lemon	25
STEAK TARTARE anchovy emulsion, parm, chives	28
TOMATO CARPACCIO sweet onions, olives, hearts of palm	23
CRABCAKE OVER BIBB LETTUCE charred scallion dressing, mustard, radish	43
TARTE ALLIUM foie, shallot, roasted onions, chives	29
CHOUX FARCI savoy cabbage, bacon, hazelnut, red pepper sauce	32
RICOTTA GNUDI maitake, black truffle, chives	23/30

MAIN COURSE

PORK SHOULDER A LA MOUTARDE mustard sauce, pistachio, charred leak, mustard greens	41
AMERICAN WAYGU STEAK armagnac-prune purée, sauce au poivre, stilton	58
CRESCENT DUCK BREAST almond, beurre rouge, roasted endive	48
STEELHEAD TROUT citrus sauce, smoked trout roe, sorrel	40
CRUSTED GOLDEN TILEFISH tomato, clams, saffron	49

~ golden amish chicken roulade 120

Deboned AMISH CHICKEN, stuffed with a
MOUSSELINE OF HERBS & BLACK TRUFFLE,
breast and leg wrapped in chicken skin and
roasted in GARLIC

served with a celery root and potato puree
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sides

POMMES FRITES À LA MAISON 14
POMME DAUPHINE 15
MUSHROOMS A LA GRECQUE 15
PASTA GRATIN 16
LÉGUME DE SAISON 15