

- COCKTAILS -

LE PETIT PICKLE 11
tito's, house made brine

SPRITZ ROYALE 18
aperol, grapefruit cordial, lemon

LE JARDIN 18
hendrick's gin, apricot, lemon, thyme, tonic

CAFÉ PASTIS 19
vodka, amaro, espresso liqueur, cold brew

LE DIRTY MARTINI 19
ketel one, olive brine

LADY MARMALADE 19
milagro blanco, lime, orange marmalade

NOUVEAU CARRÉ 19
knob creek rye, vermouth, bitters, pastis

EIFFEL SOUR 19
chartreuse, genepy, falernum, pineapple, lime, nutmeg

ROUGE FUMÉE 19
mezcal, tequila, watermelon, honey, chili, lime

ST. GERMAIN SPRITZ 19
sparkling rose, st. germain, lillet rose, pomegranate

- WINE -

SPARKLING ROSÉ
CRÉMANT DE BOURGOGNE NV
verre 17 / bottle 80

BLANC
MUSCADET SEVRE-ET-MAINE
verre 15 / carafe 45

ROSÉ
AIX-EN-PROVENCE
verre 15 / carafe 45

ROUGE
SAINT NICOLAS DE BOURGUEIL,
SEBASTIEN DAVID 'HURLUBERLU' '22
cabernet franc
verre 15 / carafe 45

HORS D'OEUVRES

6 Oysters* mignonette	25
Tuna Crudo* sauce ravigote.	25
Shrimp Cocktail.	24
Crispy Artichokes garlic aioli	19
Leeks Vinaigrette almonds	19
Pâté de Campagne	18
Steak Tartare*	20/39
Onion Soup gratinée	18
Escargots garlic-parsley butter	20
Gratin au Macaroni Parisian ham	17
Foie Gras Parfait.	22

SALADES ET SANDWICHES

Salade Niçoise confit tuna, dijon vinaigrette	31
Warm Shrimp Salade champagne beurre blanc	28
Salade Verte haricots verts, radishes	18
Steak Sandwich* onions, gruyère, aioli	33
Cheeseburger à l'Américaine*	28

STEAK FRITES

Bar Steak* maître d'hôtel butter	37
Filet* sauce au poivre.	63
Entrecôte* sauce béarnaise	71

ENTRÉES

Seared Salmon beurre blanc, leeks	38
Trout Amandine haricots verts, brown butter	33
Grilled Branzino gigante beans, tapenade	38
Spaghetti Bolognese.	28
Celery Root au Poivre black trumpet mushroom	29
Moules Frites white wine, garlic	29
Boeuf Bourguignon pommes purée, bacon lardons	46
Duck Confit frisée, pommes tapeés.	37
Lobster Frites garlic-herb butter	74
Gruyère Omelette fines herbes	19

GARNITURES

Haricots Verts	11
Sautéed Spinach	12
Pommes Purée.	11
Pommes Frites.	12.50
Cauliflower Gratin.	14

DESSERT

Profiteroles vanilla ice cream, bittersweet chocolate.	14
Crème Brûlée	13
Sticky Toffee Pudding.	14
Chocolate Mousse	13
Pumpkin Pie.	10
Apple Pie.	10

- PLAT DU JOUR -

Roasted Turkey
mashed potatoes, gravy, cranberry sauce,
stuffing, sweet potatoes, brussels sprouts
with bacon lardons
51

- THANKSGIVING -

Prix Fixe \$86 per person

- First Course -

CHOICE OF
Celeriac Soup
mushrooms, crème fraîche

or

Endive Salad
apple, roquefort

- Second Course -

Roasted Turkey
Mashed Potatoes
Gravy
Cranberry Sauce
Stuffing
Sweet Potatoes
Brussels Sprouts, bacon lardons

- Third Course -

CHOICE OF
Apple or Pumpkin Pie

HOLIDAY HOURS

ALL DAY

10:00 AM - 10:00 PM

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. 112824