

Desserts

Seasonal Fruits <i>Pineapple Granité</i>	10
Vanilla Rice Pudding <i>Citrus, Yuzu-Raspberry Sherbet</i>	11
Apple Beignets <i>Powdered Sugar, Chocolate Sauce</i>	11
Crème Caramel <i>Vanilla Bean</i>	11
Paris-Brest <i>Praline, Raspberry Jam, Hazelnut Cream</i>	12
Opera Layer Cake <i>Dark Chocolate, Espresso, Almond Jaconde</i>	14
Warm Chocolate Torte <i>Lavender Milk Ice Cream</i>	15

Ice Cream Scoops

Choice of Two Flavors	10
Ice Cream <i>Vanilla, Chocolate, Pistachio</i>	
Sherbet <i>Yuzu</i> Sorbet <i>Pear, Pineapple</i>	

Dessert Wines & Digestifs

Ruby Port <i>Graham's, 6 Grapes</i>	12	Vino Amaro <i>Cardamaro</i>	14
10yr Tawny Port <i>Warre's</i>	18	Amaro <i>Nonino 'Quintessentia'</i>	24
Madeira Malmsey <i>Rare Wine Co.</i>	20	Sauternes <i>Château Suduiraut 1995</i>	25/280

Coffee & Tea

Featuring Intelligentsia & Kusmi

Brewed Coffee	4	English Breakfast	3.5
Espresso	4	Spearmint Green Tea	3.5
Macchiato	4	Ginger & Lemon Green Tea	3.5
Cappuccino	5	Chamomile	3.5
Café Latte	5	BB Detox Maté	3.5

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

Our Aperitif

Nonino Aperitivo, Fig, Blanc de Blancs 8

Cocktails

Zou Bisou, Bisou <i>Lemongrass-Infused Tito's Vodka, Pamplemousse, Ginger, Lemon, Fever Tree Tonic</i>	17
April In Paris <i>Tanqueray 10 Gin, Manzanilla Sherry, Rose Nectar, Raspberry, Lemon</i>	17
Scarborough Fair <i>Spring 44 Vodka, Herbes de Provence, Lemon, Scarborough Savory Bitters</i>	17
Barcelonette <i>Illegal Mezcal, Aloe Vera, Cucumber, Winter Melon, Agave, Lime</i>	17
Salut Les Copains <i>Belvedere Vodka, Lillet, Blackberry Preserves, Lemon, Sparkling Wine</i>	17
Aviation <i>Botanist Gin, Maraschino, Crème de Violette, Lemon</i>	17
San Simón <i>Viva Reposado Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime</i>	17
Alouette <i>Real McCoy 5-Yr Rum, Contratto Bitter, Caramelized Pineapple, Cinnamon, Lime</i>	17
Lemmy Caution <i>Dickel Rye Whiskey, Tobacco Nectar, Xocolatl Mole & Orange Bitters</i>	17
Masculin Féminin <i>Woodford Reserve Bourbon, Genepy Alpes, Sweet Vermouth</i>	17

Zero Proof

Yuzu Confessional <i>Kusmi BB Detox Tea, Merlot Grape Juice, Herbes de Provence, Yuzu Sparkling Water</i>	12
Épicés Bobos <i>Fresh Cucumber, Agave, Lime, Seedlip Grove 42, Mustard Seed</i>	12

Wild Langoustine Provençal

Beurre Noisette, Fresh Lemon 22

Hors d'oeuvres

Oysters du Jour Mignonette & Fresh Lemon	3 ea.
Warm Dates Marcona Almonds, Roquefort Cheese	7
Pommes Dauphine Potato Croquettes, Eggplant Aioli	9
Roasted Tomato Tart Picholine Olives, Caramelized Onions, Gruyère Cheese	14
Yellowfin Tuna Cru Poppy Seed Crisps, Cherry Tomato Preserve	19

Warm Epi Baguette Rotisserie Drippings, French Échiré Butter AOC	19
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Appetizers

Soup du Jour	12
Tomato Provençal Capers, Shallot, Champagne Vinegar	14
Grilled Oyster Mushrooms Mâche Salad, Basil Purée	14
Salade Verte Radish, Pea Confit, Cucumber, Sherry Vinaigrette	15
Baby Artichokes Watercress, Mint, 50-Year-Aged Balsamic	18
Steak Tartare Horseradish, Olive Tapenade, Gaufrette Chips	19
Burrata Roasted Peppers, Chickpea Pancake, Lemon Thyme	19
Hamachi Crudo Blood Orange, Florence Fennel, Black Olive Oil	19
Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs	19
Potato Chip Omelette Kaluga Caviar, Crème Fraîche	23
King Crab Salade À la Nataise Lobster, Celery Root Remoulade, Avocado	26

Executive Chef Jason Hall

Entrées

Winter Squash Honeynut, Kabocha, Grains, Almond Tahini	29
Pané Diable Breaded Chicken Breast, Mustard, Endive, Honey Crisp Apple	31
Faroe Island Salmon Pancetta, Savoy Cabbage, Tarbais Beans, Vin Jaune	32
Rotisserie Chicken Chanterelle Mushroom, Rice Pilaf, Chasseur Sauce	34
Diver Scallop Gratinée Sunchokes, Porcini Ragout, Black Truffle	37
Black Sea Bass Picholine Olives, Chickpea Puttanesca, Lemon Confit	38
Fettuccine Black Winter Truffles, French Butter, Cracked Pepper	43
Grilled Lamb Chops Romanesco Cauliflower, Mint, Pistachio Tapenade	49
Roasted Maine Lobster Spinach, Calabrian Chili Butter	51
Entrecôte Au Poivre Escargot Butter, 'Steak Frites'	55

Plats Royale

Bouillabaisse 'Tetou' Red Snapper, Cod, Shellfish, Rouille	45
Veal Porterhouse Swiss Chard, Perigordine Sauce	62
36 oz. Prime Aged Côte de Boeuf Rotisserie Celery, Bordelaise Sauce	105

Accoutrements

Spinach	10	Garnet Sweet Potato	10
Brussels Sprouts	10	Crispy Fingerlings	10
Carrots Vichy	10	Macaroni Gratin Jambon	14

Chef Partner Ralph Scamardella