



LES HORS D'OEUVRES

Escargots au Beurre d'Ail -

Snails in garlic-Pernod butter - 13

Quail Ballotine - *Pork-game bird mousse,*

celery root puree, Dijon au jus - 15

Chicken Liver Mousse - *Fruit aspic, house pickles,*

country bread, beet moutarde - 11

Baked Brie - *Fig jam, pickled apples,*

hazlenuts, port wine reduction - 13

Soupe à l'Oignon Gratinée - 9

Steak Tartare - *Meyer Natural beef tartare,*

caper berries, crispy garlic, quail egg,

tarragon-anchovy Dijon - 15

Moules au vin - *Prince Edward Island mussels,*

white wine, cream, curry, shallots, charred lime - 14

Polenta - *Butternut squash, caramelized pearl onion,*

Comte, poached egg, brown butter, sage - 13

Assiette de Charcuterie - *Three artisan-made charcuterie, seasonal condiments - 17*

Fromage - *Three artisan-made cheeses, seasonal condiments - 15*

Fromage et Charcuterie - *Chef's selection of two cheeses and two charcuterie, seasonal condiments - 20*

LES SALADES

Salade Maison 🌀 *Artisanal greens, shallots, cucumber, herbs, radish, brioche crouton, basil vinaigrette - 9*

Salade de Betterave 🌀 *Roasted beets, red onion, radish, Belgian endive, goat cheese croquette,*

red wine vinaigrette, hazel-walnut relish - 12

Salade Lyonnaise 🌀 *Frisee, Bryant Family Farms poached egg, red onion, fingerling potatoes, crispy pork belly,*

crostini, bacon-sherry Dijonaise - 14

LES PLATS

Poulet Rôti Forestière 🌀 *Naturally-raised Amish chicken, wild mushroom ragoût, onion frites - 27*

Truite 🌀 *Bacon wrapped whole trout, spinach stuffing, potato confit, lemon-caper brown butter - 28*

Saumon 🌀 *Pan seared Faroe Island salmon, beluga lentils, spinach, goat cheese, orange-vanilla beurre blanc - 29*

Vol-au-Vent aux Champignons 🌀 *Puff pastry filled with field mushrooms, caramelized pearl onions, spinach,*

celery root puree, shaved fresh truffles, tarragon - 24

Gnocchi Parisienne 🌀 *Parisian-style gnocchi, roasted cauliflower, cauliflower puree, comte, sage pistou, basil - 23*

Coq Au Vin 🌀 *Game hen, baby carrots, caramelized pearl onions, bacon lardon, herb pommes puree, cabernet-thyme reduction - 28*

Cassoulet 🌀 *Rohan duck confit, house-made Toulouse sausage, bacon lardon, white beans, baby carrots, herbed bread crumbs - 34*

Add Foie Gras - +10

Steak Frites 🌀 *Meyer Natural Hanger Steak, Bordelaise sauce, maître d'hôtel butter, pommes frites & aioli - 29*

Filet Mignon 🌀 *Grass-fed Filet Mignon, potatoes Dauphinoise, Brussels sprouts, pearl onion, lardon,*

herbed butter crust, rosemary-cabernet reduction - 39

Bistro Burger 🌀 *Meyer Natural beef, shallot marmalade, bacon, house made pickles, Gruyere Mornay, oignon frites - 16*

LES PETITES ASSIETTES

Choux de Bruxelles - *Brussels sprouts, bacon lardon, herbs, white wine, black garlic aioli - 8*

Champignons - *Sautéed woodland mushrooms, meyer lemon butter, thyme, truffle sea salt, cognac - 9*

Gratin de Macaroni - *Macaroni, Gruyère & Emmental cheese - 9 (add truffles +10)*

Gratin de Chou-fluer - *Rainbow cauliflower, Gruyere, quinoa, herb bread crumbs - 9 (add truffles +10)*

Pommes Puree - *Potato puree, herbs, Gruyere - 8 (add truffles +10)*

Pommes Frites - *French fries, herbs, aioli - 6*

Oignon Frites - *fried onions, herbs,*

Executive Chef: Adam Grandt

Consuming raw or undercooked meats, eggs, poultry or seafood increase your risk of contracting a foodborne illness.

A service charge of 20% may be added to parties of 6 or more.

No substitutions please.