



## LES HORS D'OEUVRES

**Escargots au Beurre d'Ail** -

*Snails, garlic-Pernod butter - 13*

**Moules au vin** - Prince Edward Island mussels,  
*green garlic, fennel, shallots, Pernod-white wine broth,  
charred lemon - 16*

**Croquette et Truite Fumée** - Potato croquette,  
*smoked trout, fava, radish, dill,  
smoked trout caviar, crème fraiche - 14*

**Pétoncles** - Seared scallops, roasted baby carrots, fennel,  
*capers, red onion, whipped goat cheese, pistachios,  
orange preserves, grilled lemon vinaigrette, - 15*

**Soupe à l'Oignon Gratinée** - 9

**Burrata** - Strawberry-rhubarb marmalade,  
*hazelnut streusel, pickled rhubarb, country bread - 13*

**Mousse de Foie de Canard** - duck mousse, puff pastry,  
*fava, fennel, cherries, hazelnut-walnut relish - 12*

**Poitrine de Porc** - Pork belly, English pea puree, radish,  
*snap peas, lardons, pea shoots, sherry-Dijon reduction - 14*

**Steak Tartare** - Meyer Natural beef tartare,  
*6-minute egg, asparagus, radish, dill-crème fraiche,  
ramp vinaigrette - 15*

**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, spring radish, shaved carrots, dill, pistachio, Comte, horseradish crème fraiche - 13

**Salade de Asperges et Artichauts** 🌿 Asparagus, artichoke, Butter lettuce, radish, pickled red onion, mint,  
*goat cheese, quinoa, lemon garlic-scape vinaigrette - 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, poached egg, truffles, tarragon - 24*

**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, herb bread crumbs - 9*

**Gratin de Chou-fluer** - Rainbow cauliflower, Gruyere,  
*quinoa, herb bread crumbs - 9*

**Pommes Puree** - Potato puree, herbs, Gruyere - 8

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

**Oignon Frites** - fried onions, herbs, paprika aioli - 6

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.