



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*

Croquettes - Potato croquettes, smoked trout, fava,
radish, dill, crème fraiche, smoked trout caviar - 14

Pétoncles - Seared scallops, baby carrots,
*fennel, capers, whipped goat cheese, pistachios,
charred lemon vinaigrette - 15*

Soupe à l'Oignon Gratinée - 9

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

Chicken Liver Mousse - Puff pastry, fava, fennel,
cherries, hazelnut-walnut relish - 12

Poitrine de Porc - Crispy pork belly, spring peas, radish,
lardons, sherry-Dijon reduction - 14

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

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

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

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

Vol-au-Vent 🌿 Puff Pastry, Morel mushrooms, leeks, fava, broccoli rabe,
Flor d'Esqueva, poached egg, green garlic, charred lemon - 25

Poisson Blanc 🌿 White Fish, English pea puree, ramps, king trumpet mushrooms, potato confit, Beurre noisette - 28

Saumon 🌿 Faroe Island Salmon, fennel, baby carrots, lyonnaise potatoes, salmon roe, sorrel-cream - 29

Poulet Rôti Forestière 🌿 Naturally-raised Amish Chicken, wild mushroom ragoût, onion frites - 27

Confit de Canard 🌿 Duck Confit, cherry-duck sausage, asparagus, fava, fennel, ramps, pickled cherries, duck au jus - 35

Caille Farcie 🌿 Roasted Quail, pork belly & leek, English peas, pearl onions, ham, lentils, radish, sherry-fennel reduction - 32

Steak Frites 🌿 Meyer Natural Hanger Steak, Bordelaise sauce, maître d'hôtel butter, pommes frites & aioli - 30

Teres Major 🌿 Grass-fed Petit Bistro Filet, foie gras, potatoes Duchess, asparagus, ramps, porcini, Madeira demi glace - 38

Bistro Burger 🌿 Meyer Natural Beef, shallot marmalade, bacon, house made pickles, Gruyere Mornay, oignon frites - 16

Add Foie Gras to any dish - +10

LES PETITES ASSIETTES

Carottes - Coffee roasted baby carrots, goat cheese,
hazelnut-walnut relish - 9

Gratin de Macaroni - Macaroni, Gruyère &
Emmental cheese, herb bread crumbs - 9

Pommes Frites - French fries, herbs, aioli - 6

Asperges - Asparagus, carrot-coriander puree, pine nuts,
ramp vinaigrette - 8

Pommes de Terre - Fingerling potatoes, lardons,
Comte, Dijonnaise - 7

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.