



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 - 10

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,
spring onion vinaigrette - 15

Fromage - Three artisan-made cheeses, seasonal condiments - 16

Assiette de Charcuterie - Three artisan-made charcuterie, seasonal condiments - 18

Fromage et Charcuterie - Chef's selection of two cheeses and two charcuterie, seasonal condiments - 22

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 - 14

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, leeks, 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, spring onions, pickled cherries, duck au jus - 35

Steak Frites 🍷 Grass-fed Coulotte steak, Bordelaise sauce, maître d'hôtel butter, pommes frites & aioli - 28

Teres Major 🍷 Grass-fed Petit Bistro Filet, foie gras, potatoes Duchess, asparagus, spring onions, 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.