

APPETIZERS

PISSALADIÈRE Caramelized Onion Flatbread, Niçoise Olives, Anchovies	24
SALADE NIÇOISE Seared Tuna, Soft Boiled Egg, Tomato, Green Pepper, Scallions, Radish, Olives, Anchovies	35
MIX GREEN SALADE Spring Mix, Cherry Tomatoes, Fennel, Citrus Vinaigrette, Herbs	18
PLANCHE DE CHARCUTERIE & FROMAGES Jambon de Paris, Saucisson Sec, Pâté de Campagne, Chèvre, Brie, Bleu	42
BURRATA Tomato, Stone Fruit, Marcona Almonds, Olive Oil	28
STEAK TARTARE Mustard Emulsion, Sundried Tomatoes, Radish, Scallions, Pickled Apples, Chives	32
POULPE GRILLÉ PROVENÇAL Grilled Octopus, Tomato, Olives, Fingerling Potatoes, Smoked Paprika	35
FOIE GRAS AU TORCHON Brioche Toast, Strawberry Rhubarb Jam, Charred Peach, Frisée Salad, Marcona Almond	42
CHICKEN LIVER MOUSSE TOAST Tarragon Oil, Pickled Peach, Chanterelles	17



**ASSIETTE
D'HUÎTRES
EAST** (6) for 28
(12) for 45

TUNA TARTAR 25
SCALLOP CRUDO 28
SHRIMP
COCKTAIL (6) for 24

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

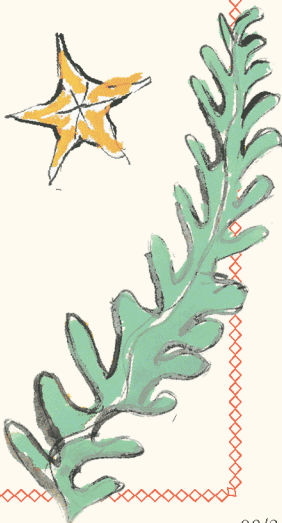
A 20% Operations Charge is included in your total.
Eighteen percent 18% is distributed to our service team,
and two percent 2% is retained by the restaurant to
support operating expenses related to the guest experience.

MAINS

LINGUINI VERTES Spinach Linguini, Squash Purée, Goat Cheese, Confit Tomato, Olives, Basil, Pine Nuts	26
FETTUCINI BURRATA Lemon Butter, Crispy Garlic, Basil, Mint, Burrata Espuma	26
CHARRED ROMANESCO Harissa, Celery Leaf Pesto, Garlic Crumbs	30
SAUMON MI-CUIT Summer Squash, Lemon Confit, Basil	45
SAINT-JACQUES SAUTÉES Seared Scallops, Prickly Pear Verjus, Brown Butter Leek	48
DEMI-POULET RÔTI, CITRON-BASILIC Roasted Lemon Basil Half Chicken, Creamy Polenta, Spring Onions, Chicken Jus	45
STEAK FRITES, SAUCE AU POIVRE 14 oz Wagyu Strip, French Fries, Green Peppercorn Sauce	85
PETITS BURGERS Brioche Buns Sliders, Caramelized Onions, Gruyère, Xeres Mayo	32
GRILLED RIBEYE 22 oz Côte De Boeuf Grillé, Served with 2 Side Dishes and 2 Sauces	160

BAGUETTE & HUILE D'OLIVE	11
FRITES AU THYM French Fries	12
HARICOTS VERTS String Beans	12
POLENTA CRÉMEUSE Creamy Polenta	12
SAUTÉE EPINARD Sautéed Spinach	16
RATATOUILLE	14
POMME PURÉE Add Truffle \$6	12

SIDES



DÎNER

