

SHARE

CHARCUTERIE BOARD	\$38
cured meats, curated cheese	
BREAD	\$5
whipped butter, black olive oil	
OLIVES	\$5
marinated olives	
LES TOURTONS DU CHAMPSAUR	\$8
potato & leek stuffing, parmesan	
GOUGÈRES	\$7
béchamel, gruyere	
BAKED CAMEMBERT	\$18
toasted bread, pecans	

MAINS

SOLE MEUNIÈRE	\$25
capers, parsley, lemon	
POACHED SALMON	\$30
carrot purée, braised shallot, potatoes	
LAMB SHANK	\$40
pomme purée, roasted squash, salsa verde	
STEAK & FRITES	\$37
peppercorn sauce	
COQ AU VIN	\$32
mushrooms, carrots	
CASSOULET	\$42
white beans, sausage, pork belly	
DUCK PARMENTIER	\$38
peas, carrots, pomme purée	
BEEF WELLINGTON	\$45
wild mushroom ragu	

FOR TWO

WHOLE TROUT	\$50
bouillabaisse, clams, mussels, potatoes, fennel	
CHATEAUBRIAND	\$65
braised shallot	
DRY AGED PORK TOMAHAWK	\$55
braised shallot	

STARTERS

CLAM CHOWDER & BREAD	\$10
SALMON RILLETES	\$12
cucumber, shallots	
MUSSELS & FRITES	\$16
garlic, shallots, white wine	
OYSTERS	\$2 EACH
mignonette	
SPROUT & APPLE SALAD	\$14
cranberry, shallots, beet purée	
BEET & GOAT CHEESE TART	\$14
radish, pickled shallot	
BEEF TARTARE	\$18
brioche, gherkins, shallots	
QUICHE LORRAINE	\$17
balsamic shallot jam	
PATÉ EN CROUTE	\$17
gherkins, dijon aioli	
PORK BELLY	\$15
apple, carrots	

SIDES

GRILLED BROCCOLI	\$7
almond butter & capers	
BUTTERED GREENS	\$7
local greens	
HONEY GLAZED CARROTS	\$8
black olive crumb	
FRITES	\$10
parmesan & truffle oil	
GRATIN DAUPHINOIS	\$12
potatoes, garlic	
POMME ALIGOT	\$12
potatoes, cheese	
TARTIFLETTE	\$14
potatoe casserole	