

# Dinner

◆ BON APPETIT TOUJOURS ◆

## HORS D'OEUVRES

- FRESHLY TOASTED BAGUETTE *butter, cornichons* | 5  
MEZZE PLATE *paprika hummus, whipped jalapeño feta, marinated olives & artichokes, lentils, pita* | 20  
ESCARGOT *garlic butter, crispy toast* | 21  
STEAK TARTARE\* *shallots, parmesan, dijon, capers, shaved celery, sourdough* | 23  
CHARCUTERIE & CHEESE BOARD *chef selection of cured meats & cheeses* | 19/38  
GRILLED OCTOPUS *paprika hummus, piperade, shishito, crispy chickpeas* | 22  
TUNA CRUDO\* *avocado, black garlic aioli, crispy shallots* | 23  
CRAB CAKE *remoulade, friséé, celery, blood orange, parsley, radish* | 27  
SALMON CARPACCIO\* *radish, persian cucumber, puffed sorghum, tamari aioli* | 21  
YELLOWTAIL HAMACHI *vadouvan, coconut lime, pickled shallots, chilies, scallions* | 24  
TRUFFLED BURRATA *shaved black truffle, truffled honey, melted scallions, toast points* | 26

## RAW BAR

- LOCAL OYSTERS\* *rotating oysters, champagne mignonette, cocktail sauce, lemon* | 3.5ea  
SHRIMP COCKTAIL *U-13 shrimp, cocktail sauce* | 19

### SEAFOOD PLATEAU\*

*oysters, salmon tartare, shrimp, crab & lobster cocktail: Sm(75), Med (99) or Lg (125)*

## SOUP ET SALAD

- FRENCH ONION SOUP *gruyère, oxtail, croutons* | 17  
FRISÉE LARDON SALAD *poached egg, green apple, mustard vinaigrette* | 18  
TUNA NIÇOISE *seared local blue fin, potatoes, green beans, cherry tomatoes, pickled onion, niçoise olives, radish, soft boiled egg, mustard & labneh vinaigrette* | 21  
ROMAINE & KALE CAESAR *herby croutons, creamy parmesan dressing* | 17

## ENTREES

### WOOD FIRED GRILL

- FILET MIGNON\* *8oz filet au poivre, sautéed spinach, potatoes au gratin* | 58  
WOOD GRILLED SIRLOIN\* *12oz NY sirloin, béarnaise, pommes frites, garlic butter* | 49  
COTE DE BEOUF\* *36oz rib roast, bordelaise, mushrooms, popovers, pommes purée, asparagus* | 150  
BERKSHIRE PORK CHOP *sautéed pepper & onions, roasted yukon golds* | 42  
FAROE ISLAND SALMON\* *mussel burre blanc, beech mushrooms, sea beans, yukon gold* | 36  
ROASTED CAULIFLOWER *romesco, snow pea salad, preserved lemon* | 25
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- SLOW BAKED HALIBUT *buerre blanc, parsley root purée, fava, sorrel* | 44  
MOULE FRITES *mussels, calamari, melted fennel, tomato nage, pommes frites* | 28  
HONEY GLAZED DUCK BREAST\* *herb spatzle, okinawa sweet potato, mushrooms, plum gastrique* | 45  
CASSOULET *confit duck leg, braised veal, garlic sausage, baby butter beans* | 38  
CHICKEN PÉRIGUEUX *pan seared half chicken, madeira, lardon, wild mushrooms, brussels sprouts, truffle polenta* | 36  
BRAISED SHORT RIB *red wine jus, baby vegetables, mashed potatoes* | 42  
FRENCHIE BURGER\* *wagyu, raclette, caramelized onions, pork belly, cornichon aioli* | 28  
BOLOGNESE *beef, veal, & sweet sausage ragù, casarecce, parmesan & pecorino* | 29

## SIDES

*Pommes Frites · Pommes Purée · Grilled Asparagus · Broccolini · Sautéed Spinach · Roasted Carrots* | 10

Before placing your order, please inform your server if a person in your party has a food allergy. \* Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or cooked to order foods may increase your risk of foodborne illness.

*Rochambeau*

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