

PREMIERS PLATS

Gougères 36-month aged Comté espuma	10
Chicken Liver Mousse Cornets feuille de brick, rhubarb	14
Chilled Spring Cucumber-Buttermilk Vichyssoise crème fraîche, lemon oil	15
Salade Jardinière local greens, pears, fennel, Roquefort, calamansi vinaigrette	16
Citrus-Cured Hamachi passionfruit, radish, cucumber	18

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ENTRÉES

Roasted Leeks sauce romesco, sauce beurre blanc, chive-espelette oil	24
Beef Tartare quail egg yolk, foraged greens, variation of onion, French bread	23
Spanish Octopus charred fennel, Kalamata olives, n’duja vinaigrette	25
Hudson Valley Foie Gras Torchon strawberry, Sauternes sabayon, pistachio crisp, brioche	27

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PLATS PRINCIPAUX

Risotto Printanier carnaroli rice, English peas, fava beans, ramps, pine nuts, Comté fondue	35
Loup de Mer watercress, Belgian endive, beurre noisette, Meyer lemon	38
Alaska Black Cod brandade, roasted red peppers, sunchokes, smoked trout roe, vanilla-beurre blanc	40
Red Snapper coconut-lobster bisque, spring onions	42
Rohan Duck early berries, olive-almond texture, potatoes mille-feuille	42
Blanquette de Veau veal sweetbreads, French white asparagus, alba mushrooms	40
Steak Au Poivre Teres Major or Filet Mignon russet potato, local greens, green peppercorn sauce	38/56

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PETITS PLATS Heirloom Crispy Cauliflower ◆ French Fries 12/10

