

✦ ✦ ✦  
*Appetizers*

**BURRATA & PROSCIUTTO \* GF**  
 cherry tomatoes, thyme, olive oil

**BAKED ESCARGOTS**  
 garlic-Pernod butter, mini baguette

**NIÇOISE SALAD \* GF**  
 seared tuna, preserved lemon oil dressing

**YELLOW TAIL CRUDO \* GF ND**  
 mandarin salsa, mayo

**CRISP ROMAINE SALAD V GF**  
 caramelized walnut, Roquefort, creamy French dressing

**ROASTED BABY BEETS V**  
 pomegranate, Labneh salad, balsamic reduction

**BISTRO STYLE STEAK TARTARE \* GF**  
 quail egg, cornichons, capers, shallots

**WILD MUSHROOM SOUP V**  
 truffle oil, crème fraîche, scallion churro

**FOIE GRAS TORCHON \***  
 fruit chutney, toasted baguette

**WARM GARLIC SHRIMP \***  
 olive oil, butter, lemon, basil

**OSETRA MALOSSOL CAVIAR \***  
 serves two  
 crème fraîche, buckwheat blini  
 \$50 supplement

✦ ✦ ✦  
*Entrées*

**FRESH SPAGHETTI FRUITS DE MER \***  
 tomato, tiger prawns, crab, scallops, mussels, clams

**OSSO BUCO RAVIOLI \***  
 cherry tomato, Stracciatella, basil

**14OZ BONE-IN STRIPLOIN \* GF**  
 chanterelles, confit potatoes, tarragon Shiraz reduction

**ROASTED HALF CHICKEN GF**  
 roasted vegetables, garlic smashed potatoes,  
 thyme, lemon

**GREEK SPICED LAMB CHOPS \* GF**  
 lemon chickpea puree, fava beans, garlic jus

**PENNE PASTA PRIMAVERA V**  
 cream, broccoli, mushrooms, asparagus, carrots

**VEGETABLE BOURGUIGNON V**  
 carrots, mushrooms, shallots, red wine, miso,  
 celeriac purée

**DUCK BREAST À L'ORANGE \* GF**  
 orange zest, caramelized orange segments, thyme

**MAKE IT A SURF N TURF  
 ADD 5OZ LOBSTER TAIL TO ANY ENTRÉE**  
 Butter sauce GF  
 \$12 Supplement

✦ ✦ ✦  
*Fresh Fish*

**SEAFOOD CIOPPINO \***  
 crab, squid, shrimp, scallops, mussels, grouper, potatoes

**FRESH FISH OF THE DAY \***  
 please ask your waiter

Choice of:  
 Simply grilled  
 sauce choice:  
 white wine and capers or chipotle mayo  
 or  
 Blackened

**WHOLE DOVER SOLE MEUNIÈRE \***  
 parsley, boiled potatoes  
 \$ 15 Supplement

**12OZ BROILED LOBSTER TAIL \* GF**  
 saffron rice, garlic lemon butter  
 \$ 19 Supplement \*

✦ ✦ ✦  
*Sides*

**POMMES FRITES V**

**CELERIAC PURÉE GF V**

**HARICOTS VERTS GF V**

**POTATOES AU GRATIN V**

**PILAF RICE V ND**

**RATATOUILLE V**

✦ ✦ ✦  
*Desserts*

**JACQUES TORRES  
 CHOCOLATE HAZELNUT VOLCANO**  
 raspberries, Frangelico cream

**SALTED CARAMEL ST. HONORÉ**  
 vanilla puff pastry, Choux pastry, chantilly

**FLOATING ISLAND**  
 meringue, chocolate crème Anglaise, toasted pistachios

**WARM STRAWBERRY TARTE TATIN**  
 sugar puff pastry crust, caramel, crème fraîche

**HOME-MADE SORBETS ND**  
 Ask the waiter about our options

**ARTISAN CHEESE**  
 fig chutney

**GF** gluten-free **ND** non-dairy **V** vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

\* Public Health Advisory:  
 Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

A charge of \$15 will be added to your check per additional entrée.  
 An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.

## Aperitif

Aperol.....	10.00
Campari.....	10.00
Lillet Blanc.....	10.00
Pernod.....	10.00
Noilly Prat Vermouth.....	10.00

## COGNAC

Hardy's V.S. ....	11.50
Hennessy V.S.....	13.00
Hennessy V.S.O.P.....	16.00
Rémy Martin XO.....	29.00
Rémy Martin Louis XIII.....	200.00

## LIQUEUR

DOM Benedictine.....	10.00
Chambord.....	11.50
Cointreau.....	11.50
Grand Marnier.....	11.50
St. Germain Elderflower.....	11.50

## BIÈRE

La Trappe Tripel.....	9.00
Duvel.....	9.00
Leffe Blonde.....	9.00
Lindemans Framboise.....	12.00

## Les CHAMPAGNES



ET VINS MOUSSEUX

TAITTINGER BRUT,  
CHAMPAGNE  
glass 22 | bottle 88

LE GRAND COURTAGE BRUT ROSÉ,  
FRANCE  
glass 12.50 | bottle 50

LAURENT-PERRIER BRUT,  
CHAMPAGNE  
bottle 92

VEUVE CLICQUOT BRUT,  
CHAMPAGNE  
bottle 105

PERRIER-JOUET BRUT,  
CHAMPAGNE  
bottle 88

DOM PÉRIGNON BRUT,  
CHAMPAGNE  
bottle 225

LOUIS ROEDERER CRISTAL BRUT,  
CHAMPAGNE  
bottle 415

TAITTINGER PRESTIGE BRUT ROSÉ,  
CHAMPAGNE  
bottle 135

## Les ROSÉS

DOMAINE HOUCART  
"SAINTE VICTOIRE,"  
CÔTES DE PROVENCE  
glass 14 | bottle 56

GERARD BERTRAND CÔTES DES ROSES,  
PAYS D'OC  
glass 12 | bottle 48

CHATEAU DE BERNE ROMANCE ROSÉ  
PROVENCE  
glass 13 | bottle 52

MIRAVAL ROSÉ,  
CÔTES DE PROVENCE  
bottle 69



## Les BLANCS

FRANÇOIS LURTON  
LES FUMÉES BLANCHES  
LANGUEDOC  
glass 12 | bottle 48

FAMILLE PERRIN RÉSERVE BLANC  
CÔTES DU RHÔNE  
glass 13 | bottle 52

DOMAINE DU VIEUX TÉLÉGRAPHE,  
CHÂTEAUNEUF-DU-PAPE  
glass 16 | bottle 64

GERARD BERTRAND RESERVE  
CHARDONNAY, PAYS D'OC  
glass 11 | bottle 44

LOUIS LATOUR POUILLY FUISSE,  
BURGUNDY  
bottle 75

PASCAL JOLIVET SAUVAGE  
SANCERRE  
bottle 100

## Les ROUGES

CHATEAU DU TRIGNON,  
CÔTES-DU-RHÔNE  
glass 12.50 | bottle 50

CHÂTEAU DES TROIS TOURS,  
BORDEAUX  
glass 13.50 | bottle 54

GÉRARD BERTRAND  
CABERNET SAUVIGNON  
PAYS D'OC  
bottle 48

CAP ROYAL BORDEAUX SUPÉRIEUR,  
BORDEAUX  
bottle 48

CLARENDELLE ROUGE  
INSPIRED BY HAUT-BRION,  
BORDEAUX  
bottle 62

ARBOLEDA CARMENERE,  
VALLE DE ACONCAGUA, CHILE  
bottle 50

An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase a la carte menu items. Local sales taxes are applied as required.