

POUR COMMENCER

Plateau à' Fromage Petit Camembert, Ossau-Iraty, Crisp Apple, Honeycomb, Apricot, Walnut	17
Onion Soup Gratinée Calvados, Crouton, Gruyère	13
Escargots à la Bourguignonne	16
Warm Tomato Tarte Fromage Blanc, Herbs de Provence	18
Pan-Seared Foie Gras Squash Financier, Toasted Almonds, Black Pepper Gastrique	29
Steak Tartare Shallot, Capers, Dijon, Quail Egg, Toast	21
Tuna Tartare à la Marseillaise Espelette Aioli, Potato Gaufrettes	21



WARM & SERVED W/ SALTED BUTTER 5

CHARCUTERIE

Chicken Liver Mousse Dijon, Citrus, Toast	14
Country Pâté Pistachio, Pommery Mustard, Sweet Gherkins	15
Duck Confit Tartine Camembert, Brandied Cherries, Whole Grain Mustard	16

LES SALADES

Salade Verte Butter Lettuce, Banyuls Vin, Fines Herbs	11
Frisée aux Lardon Soft Poached Egg, Grainy Mustard Vin	14
Roasted Beets Baby Kale, Chèvre, Hazelnut Vinaigrette	15
Le Pomeroy Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba	14

FRUITS DE MER

PLATEAUX

Le Petit 135 ♦ Le Grand 245

East & West Coast Oysters, Alaskan King Crab, Colossal Black Tiger Shrimp, Ahi Tuna Tartare

Accoutrements des Plateaux
Horseradish Cocktail, Florida Mustard Sauce, Sherry Mignonette, Tabasco

OYSTERS

Sherry Mignonette

West Coast (6) 24

East Coast (6) 24

SHELLFISH

Colossal Black Tiger Shrimp (4) 28

Alaskan Jumbo King Crab (1/2 LB) 64

AVEC FRITES

Mussels Marinière Garlic, Chablis, Crème, Fines Herbs	24
Lobster Roll Lemon-Butter Poached Maine Lobster	38
Poulet Cajun Petite Salade, Beurre Blanc	24
Steak à la Bordelaise Maître d'Butter, Shallot Confit	38
Burger Royale Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	18

PLATS PRINCIPAUX

Risotto aux Champignons Mushroom, Fine Herbs, Truffle Butter	27
Bouillabaisse Lobster, Scallops, Shrimp, Mussels, Rouille Toast	48
Lamb Shank Risotto Milanese, Pistachio Gremolata	44
Roasted Chicken Pommes Purées, Glacé de Volaille	26
Salmon Baeckeffe Roasted Root Vegetable, Red Wine-Veal Reduction	34
Trout Amandine Haricots Verts, Toasted Almond, Brown Butter	30
Filet au Poivre Green Peppercorn-Brandy Sauce	52

LES GARNITURES

Pommes Purées Whipped Yukon Gold Potatoes	8
Brussels Sprouts Parmesan, Saba	12
Pommes Frites Garlic Aioli	7
Haricots Verts Shallots, Parsley	11
Macaroni au Gratin Butterkäse & Gruyère	12

PLATS DU JOUR

MONDAY

Lobster Risotto
Maine Lobster Tail,
Mascarpone, Tarragon 38

TUESDAY

Short Rib Bourguignon
Pommes Purées, Root
Vegetables, Natural Jus 36

WEDNESDAY

Duck Leg Cassoulet
Flageolet Beans, Persillade,
Garlic Sausage 38

THURSDAY

**Sea Scallops
à la Grenobloise**
Pommes Purées 42

FRIDAY

**Fresh Wild Holland
Dover Sole**
Melted Leek-Caper Butter 72

SATURDAY

Grilled Veal Chop
Roasted Mushrooms,
Madeira-Thyme Jus 68

SUNDAY

Coq Au Vin
Button Mushrooms,
Pearl Onions, Lardons 32

CHAMPAGNE ET BUBBLES

Henriot Brut Souverain	25 100
Champagne, France NV (Chardonnay, Pinot Noir, Pinot Meunier)	
Camille Braun Brut Rosé	16 64
Cremant d'Alsace, France NV (Pinot Noir)	

ROSÉ

Le Provençal	15 60
Côtes de Provence, France 2020 (Grenache, Syrah, Carignan)	

BLANC

Bouchard 'Pere et Fils' Rully White Burgundy	26 104
Rully, Burgundy, France 2018 (Chardonnay)	

Domaine Bernard Fleuriet Sancerre Tradition	21 84
Sancerre, France 2021 (Organic Sauvignon Blanc)	

Paul Mas Réserve 'Languedoc Blanc'	15 60
Languedoc-Roussillon, France 2020 (Vermentino Marsanne Grenache)	

J. Moreau & Fils 'Gloire de Chablis'	20 80
Chablis, France 2020 (Chardonnay)	

Scarpetta Pinot Grigio	13 52
Friuli-Venezia Giulia, Italy 2021 (Pinot Grigio)	

Fisher Vineyards 'Unity'	18 72
Sonoma/Mendocino Counties, California 2016 (Chardonnay)	

ROUGE

Omero Pinot Noir	18 72
Willamette Valley, Oregon 2017 (Pinot Noir)	

Xavier Vignon	17 68
Vacqueyras, France 2019 (Syrah, Mourvèdre)	

Domaine Jacques Girardin Bourgogne	21 84
Burgundy, France 2020 (Pinot Noir)	

J.L. Chave 'Mon Coeur'	16 64
Côtes du Rhône, France 2020 (Grenache, Syrah, Mourvèdre)	

Julien Cecillon Vin de France Syrah Les Gravieres	14 56
IGP Collines Rhodaniennes, France 2021 (Syrah)	

Chateau Larose-Trintaudon	23 92
Bordeaux, France 2016 (Cabernet Sauvignon Blend)	

Bonanno Cabernet	19 76
Napa Valley, California 2019 (Cabernet Sauvignon)	

DES COCKTAILS

French 75
Gin, Thyme Infusion,
Bubbles, Lemon 14



Le Spritz
Cranberry-Infused Aperol, Rouge Vermouth,
Pimento Dram, Bubbles, Orange 14



Bad Apple
Vodka, St. Germain Elderflower,
Pressed Apple, Egg White,
Cinnamon Bark, Lemon 12



Old Fashioned
Bourbon, Bay Leaf Demerara,
Orange Oil, Bitters, Big Rock 15



Spruce St. Manhattan
Chai-Infused Rye Whiskey, Vermouth,
Pierre Ferrand 1840 Cognac,
Maraschino Liqueur, Maple, Big Rock 14



The French Intervention
Tequila Blanco, Cynar, St. Germain,
Angostura, Lemon 16



Wild Child
Vodka, Dolin Blanc, Ginger, Passionfruit, Lemon, Bubbles 14

Blood Orange Margarita
Tequila Blanco, Cointreau, Blood Orange, Lime, Sage, Tajín 16

Boulevardier
Buffalo Trace Bourbon, Sweet Vermouth, Campari, Lemon 17

BIÈRES

Kronenbourg '1664' Lager	8
Alsace, France (5.5%)	

Brasserie Meteor Pilsner	8
Alsace, France (5.0%)	

Chimay 'Première' Belgian Dubbel	12
Bières de Chimay, Belgium (7.0%)	

PACQUET

Delirium 'Tremens' Strong Blonde Ale	12
Melle, Belgium (8.5%)	

Unibroue 'La Fin Du Monde' Belgian Triple	10
Chambly, Québec (9.0%)	

SANS ALCOHOL

Jus de Jardin Green Apple, Cucumber, Ginger, Lemon, Spinach, Celery	9
--	---

Clausthauler Pilsner NA Frankfurt, Germany (0%)	7
--	---

Cloud Water Sparkling Hemp Water Blood Orange & Coconut	8
--	---