CAFÉ BISTRO — BRUNCH

# POMEROY

DINNER — BAR BRASSERIE

## POUR COMMENCER

**Plateau à' Fromage** A Selection of Artisanal Cheeses, Marinated Olive, Honeycomb, Walnut — 24

**Onion Soup Gratinée** Calvados, Crouton, Gruyère — 16

**Escargots à la Bourguignonne** — 17

**Warm Tomato Tarte** Fromage Blanc, Herbes de Provence — 19

**Noix de Saint Jacques à la Bisque de Homard** Sea Scallops, Lobster Cream — 23

**Tuna Tartare à la Marseillaise*** Espelette Aioli, Potato Gaufrettes — 22

**Mussels Marinière** Chablis, Crème, Fines Herbs, Garlic Baguette — 25

**Warm House Baked Baguette** Salted Butter — 5

## CHARCUTERIE

**Chicken Liver Mousse** Dijon, Citrus, Toast — 16

**Country Pâté*** Pistachio, Pommery Mustard, Sweet Gherkins — 16

**Steak Tartare*** Shallot, Capers, Dijon, Quail Egg, Toast — 22

## LES SALADES

**Salade Verte** Butter Lettuce, Banyuls Vin, Fines Herbs — 14

**Frisée aux Lardons** Soft Poached Egg, Grainy Mustard Vin — 16

**L'Automne Pear Salade** Stracciatella, Shaved Fennel, Almonds, Cider Vinaigrette — 17

**Le Pomeroy** Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba — 16

## FRUITS DE MER

### PLATEAUX

**Le Petit*** 140 — **Le Grand*** 250

**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)* | 25 |
| East Coast (6)* | 25 |

### SHELLFISH

| | |
|---|---|
| Colossal Black Tiger Shrimp (4) | 29 |
| Alaskan Jumbo King Crab (1/2 LB) | 75 |

## AVEC FRITES

**Lobster Roll** Lemon-Butter Poached Maine Lobster — 39

**Poulet Cajun** Petite Salade, Beurre Blanc — 27

**Steak à la Bordelaise** Mâitre d' Butter, Shallot Confit — 42

**Burger Royale** Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun — 24

## PLATS PRINCIPAUX

**Gnocchi à la Parisienne** Roasted Butternut Squash, Wild Mushroom, Sauce Meunière, Fried Sage — 26

**Bouillabaisse** Lobster, Scallops, Shrimp, Mussels, Rouille Toast — 49

**Mediterranean Sea Bass** Beluga Lentil, Horseradish Beurre Blanc — 38

**Poulet Rôti** Roasted Chicken, Root Vegetables, Tuscan Kale, Dijon-Chicken Jus — 32

**Omble Chevalier Poêlé*** Arctic Char, Farro, Dill Beurre Blanc, Petite Salade — 35

**Trout Amandine** Haricots Verts, Toasted Almond, Brown Butter — 34

**Filet au Poivre*** Green Peppercorn-Brandy Sauce — 58

## LES GARNITURES

**Duck Fat Potatoes** Garlic Confit, Chicken Jus — 12

**Pommes Purées** Whipped Yukon Gold Potatoes — 11

**Choux de Bruxelles** Roasted Brussels Sprouts, Bacon Lardons, Dijon-Cider Gastrique — 12

**Pommes Frites** Garlic Aioli — 10

**Haricots Verts** Shallots, Parsley — 12

**Macaroni au Gratin** Butterkäse & Gruyère — 13

## PLATS DU JOUR

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
|---|---|---|---|---|---|---|
| **Lobster Risotto** Maine Lobster Tail, Mascarpone, Tarragon 39 | **Short Rib Bourguignon** Pommes Purées, Root Vegetables, Natural Jus 42 | **Braised Lamb Shank*** Pommes Dauphine, Wilted Garlic Spinach, Lamb Jus 45 | **Sea Scallops à la Grenobloise** Pommes Purées 43 | **Fresh Wild Holland Dover Sole** Provençal et Beurre Blanc 74 | **Steak à la Diane*** TWO 4OZ FILET MEDALLIONS Wild Mushroom, Pearl Onion, Cognac Cream Demi-Glace 62 | **Coq Au Vin** Button Mushrooms, Pearl Onions, Lardons 33 |

These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
(847) 999-3090 | pomeroywinnetka.com | 844 Spruce, Winnetka, IL | Visit more Ballyhoo Restaurants! | A 3.5% restaurant surcharge is added to each guest check. This may be removed upon request.

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## VINS AU VERRE

### CHAMPAGNE ET BUBBLES

**Möet & Chandon Imperial Brut [187ML]** 28
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)

**Dopff & Irion Brut Rosé** 17 | 68
Cremant d'Alsace, France NV (Pinot Noir)

**Ca' Bolani Prosecco** 15 | 60
Friuli–Venezia Giulia, Italy NV (Glera)

### ROSÉ

**Château Peyrassol 'La Croix'** 17 | 68
Provence, France 2025 (Grenache/Cinsault/Syrah)

### BLANC

**La Chablisienne 'Le Finage'** 22 | 88
Chablis, Burgundy, France 2023 (Chardonnay)

**Château Lamothe de Haux Bordeaux Blanc** 14 | 56
Bordeaux, France 2025 (Sauvignon Blanc/Sémillon)

**Maison de Madeleine Sancerre** 23 | 92
Loire Valley, France 2025 (Sauvignon Blanc)

**M. Chapoutier Côtes–du–Rhône 'Belleruche' Blanc** 14 | 56
Rhône Valley, France 2025 (Roussanne/Marsanne/Grenache Blanc)

**Domaine Amelie & Charles Sparr** 15 | 60
Alsace, France 2022 (Pinot Blanc)

**Barra of Mendocino** 17 | 68
Mendocino, California 2023 (Chardonnay)

### ROUGE

**Greenwing Pinot Noir** 18 | 72
Willamette Valley, Oregon 2024 (Pinot Noir)

**Maison Joseph Drouhin Bourgogne Rouge** 22 | 88
Burgundy, France 2023 (Pinot Noir)

**J.L. Chave 'Mon Coeur'** 17 | 68
Côtes du Rhône, France 2024 (Grenache/Syrah/Mourvèdre)

**Domaine de la Bêche Gamay Noir** 18 | 72
Morgon, Beaujolais, France 2023 (Gamay)

**Château Haut–La Péreyre** 23 | 92
Bordeaux Supérieur, France 2022 (Cabernet Sauvignon/Merlot)

**BonAnno Cabernet** 22 | 88
Alexander Valley, California 2024 (Cabernet Sauvignon)

**Ballyhoo Blend** 15 | 60
Central Coast, California 2024 (Red Blend)

## DES COCKTAILS

**Mojito Riviera**
Rum, Melon Liqueur, Mint, Lime, Soda **16**

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**Charentes Sazerac**
Rye, Pineau des Charentes, Cognac, Pernod **17**

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**Le Spritz**
Aperitif, Strawberry, Dolin Blanc Vermouth, Basil, Bubbles **16**

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**French 75**
Gin, Blackberry, Lavender, Lemon, Sparkling Wine **15**

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**Le Pamplemousse**
Gin, Elderflower Liqueur, Grapefruit, Lemon, Basil **15**

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**Old Fashioned**
Bourbon, Bay Leaf Demerara, Orange Oil, Bitters **15**

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**Spruce St. Manhattan**
Chai–infused Rye, Vermouth, Luxardo Maraschino, Maple **16**

## COCKTAIL À LA PRESSION

**Wild Child**
Vodka, Vermouth Blanc, Lemon, Passion Fruit **16**

**Blood Orange Margarita**
Silver Tequila, Dry Curacao, Blood Orange, Lime **16**

**Pyrenees Mountain Bird**
Planteray Dark Rum, Banyuls, Salers Aperitif, Pineapple, Lime **16**

## BIÈRES ET CIDRES

### PRESSION

**Trumer Pilsner** Berkely, CA (4.9%) 8

**Duvel '666' Blonde Ale** Sint–Amands, Belgium (6.66%) 9

**Hopewell 'Lightbeam' Hazy IPA** Chicago, IL (6.3%) 9

### PACQUET

**Brasserie d'Orval Trappist Ale** 11
Villers–devant–Orval, Belgium (6.2%)

**Brasserie D'Achouffe 'La Chouffe" Blonde Ale** 11
Belgium (8.0%)

**Aval 'Blanc' Cidre** Normandy, France (5.0%) 9

## SANS ALCOHOL

**Cat's Meow** Ritual Zero Proof Gin, Honey, Lemon Sour 14

**Bleu 75** Blueberry, Lemon, Soda, Chamomile 13

**Lavender Marriage** Blackberry, Lavender, Lemon, Soda, Ginger Beer 12

**Stella Artois Liberté NA** Leuven, Belgium (0%) 9