

## POUR COMMENCER

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



WARM & SERVED W/ SALTED BUTTER 5

## CHARCUTERIE

<b>Chicken Liver Mousse</b> Dijon, Citrus, Toast	14
<b>Country Pâté</b> Pistachio, Pommery Mustard, Sweet Gherkins	15
<b>Salmon Rillettes</b> Poached & Smoked Salmon, Buttered Toast	14

## LES SALADES

<b>Salade Verte</b> Butter Lettuce, Banyuls Vin, Fines Herbs	11
<b>Frisée aux Lardon</b> Soft Poached Egg, Grainy Mustard Vin	14
<b>Roasted Beets</b> Baby Kale, Chèvre, Hazelnut Vinaigrette	15
<b>Le Pomeroy</b> 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

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

## PLATS PRINCIPAUX

<b>Risotto aux Champignons</b> Mushroom, Fine Herbs, Truffle Butter	27
<b>Bouillabaisse</b> Lobster, Scallops, Shrimp, Mussels, Rouille Toast	48
<b>Crispy Duck Breast</b> Baby Carrot, Pearl Onion, Sauce Bigarade	34
<b>Roasted Chicken</b> Pommes Purées, Glacé de Volaille	26
<b>Salmon Baeckeffe</b> Roasted Root Vegetable, Red Wine-Veal Reduction	34
<b>Trout Amandine</b> Haricots Verts, Toasted Almond, Brown Butter	30
<b>Filet au Poivre</b> Green Peppercorn-Brandy Sauce	52

## LES GARNITURES

<b>Pommes Purées</b> Whipped Yukon Gold Potatoes	8
<b>Brussels Sprouts</b> Parmesan, Saba	12
<b>Pommes Frites</b> Garlic Aioli	7
<b>Haricots Verts</b> Shallots, Parsley	11
<b>Macaroni au Gratin</b> 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

**Dover Sole**  
Melted Leeks, Tomato,  
Caper Butter 62

### SATURDAY

**Grilled Veal Chop**  
Roasted Mushrooms,  
Madeira-Thyme Jus 68

### SUNDAY

**Coq Au Vin**  
Button Mushrooms,  
Pearl Onions, Lardons 32

CHAMPAGNE ET BUBBLES

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

ROSÉ

<b>Le Provençal</b>	15   60
Côtes de Provence, France 2020 (Grenache, Syrah, Carignan)	

BLANC

<b>Bouchard 'Pere et Fils' Rully White Burgundy</b>	26   104
Rully, Burgundy, France 2018 (Chardonnay)	
<b>Domaine Bernard Fleuriet Sancerre Tradition</b>	21   84
Sancerre, France 2021 (Organic Sauvignon Blanc)	
<b>Paul Mas Réserve 'Languedoc Blanc'</b>	15   60
Languedoc-Roussillon, France 2020 (Vermentino Marsanne Grenache)	
<b>J. Moreau &amp; Fils 'Gloire de Chablis'</b>	20   80
Chablis, France 2020 (Chardonnay)	
<b>Scarpetta Pinot Grigio</b>	13   52
Friuli-Venezia Giulia, Italy 2021 (Pinot Grigio)	

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

ROUGE

<b>Omero Pinot Noir</b>	18   72
Willamette Valley, Oregon 2017 (Pinot Noir)	
<b>Xavier Vignon</b>	17   68
Vacqueyras, France 2019 (Syrah, Mourvèdre)	
<b>Domaine Jacques Girardin Bourgogne</b>	21   84
Burgundy, France 2020 (Pinot Noir)	
<b>J.L. Chave 'Mon Coeur'</b>	16   64
Côtes du Rhône, France 2020 (Grenache, Syrah, Mourvèdre)	
<b>Julien Cecillon Vin de France Syrah Les Gravieres</b>	14   56
IGP Collines Rhodaniennes, France 2021 (Syrah)	
<b>Chateau Larose-Trintaudon</b>	23   92
Bordeaux, France 2016 (Cabernet Sauvignon Blend)	
<b>Bonanno Cabernet</b>	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

<b>Kronenbourg '1664 Blanc' Whitbier</b>	8
Alsace, France (5.0%)	
<b>Brasserie Meteor Pilsner</b>	8
Alsace, France (5.0%)	
<b>Chimay 'Première' Belgian Dubbel</b>	12
Bières de Chimay, Belgium (7.0%)	

PACQUET

<b>Delirium 'Tremens' Strong Blonde Ale</b>	12
Melle, Belgium (8.5%)	
<b>Unibroue 'La Fin Du Monde' Belgian Triple</b>	10
Chambly, Québec (9.0%)	

SANS ALCOHOL

<b>Jus de Jardin</b> Green Apple, Cucumber, Ginger, Lemon, Spinach, Celery	9
<b>Clausthauler Pilsner NA</b> Frankfurt, Germany (0%)	7
<b>Cloud Water CBD Sparkling Water</b> Blood Orange & Coconut	8