

**POUR COMMENCER**

<b>Onion Soup Gratinée</b> Calvados, Crouton, Gruyère	16
<b>Escargots à la Bourguignonne</b>	17
<b>Warm Tomato Tarte</b> Fromage Blanc, Herbs de Provence	19
<b>Saint Jacques Rôties et Morilles</b> Sea Scallops, Morel Mushrooms, Sugar Snap Peas, Tarragon Beurre Blanc	23
<b>Tuna Tartare à la Marseillaise*</b> Espelette Aioli, Potato Gaufrettes	22
<b>Mussels Marinière</b> Chablis, Crème, Fines Herbs, Garlic Baguette	25

**CHARCUTERIE**

<b>Chicken Liver Mousse</b> Dijon, Citrus, Toast	16
<b>Country Pâté</b> Pistachio, Pommery Mustard, Sweet Gherkin	16
<b>Steak Tartare*</b> Shallot, Capers, Dijon, Quail Egg, Toast	22

**LES SALADES**

Add Chicken 9 | Steak 19 | Salmon 17 | Shrimp 17

<b>Salade Verte</b> Butter Lettuce, Banyuls Vin, Fines Herbs	14
<b>Frisée aux Lardons</b> Soft Poached Egg, Grainy Mustard Vin	16
<b>Fraises et Stracciatella</b> Arugula & Frisée, Strawberries, Sugar Snap Peas, Stracciatella, Toasted Pistachios, Honey-Lemon Vinaigrette	18
<b>Le Pomeroy</b> Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	16

**AVEC FRITES**

<b>Poulet Cajun</b> Petite Salade, Beurre Blanc	27
<b>Steak à la Bordelaise*</b> Maître d' Butter, Shallot Confit	42
<b>Filet Sliders*</b> Red Onion Jam, Boursin, Arugula	33
<b>Lobster Roll</b> Lemon-Butter Poached Maine Lobster	39

**LES GARNITURES**

<b>Pommes Purées</b> Whipped Yukon Gold Potatoes	11
<b>Haricots Verts</b> Shallots, Parsley	12
<b>Macaroni au Gratin</b> Butterkäse & Gruyère	13
<b>Grilled Asparagus</b> Sauce Gribiche, Trout Roe	15

## 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

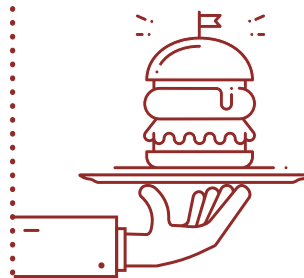
— OYSTERS —

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



**Burger Royale\***  
Caramelized Onion,  
Butterkäse Cheese,  
Dill Pickle, Remoulade,  
Brioche Bun,  
Pommes Frites 24



## LUNCH



## BIÈRES

## PRESSION

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

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

## PACQUET

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

## 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/Syrah/Cinsault)

## BLANC

**Domaine Henri Bailly Sancerre** 23 | 92  
Loire Valley, France 2024 (Sauvignon Blanc)

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

**Château Lamothe de Haux Bordeaux Blanc** 14 | 56  
Bordeaux, France 2024 (Sauvignon Blanc/Sémillon)

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

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

## ROUGE

**Greenwing** 18 | 72  
Willamette Valley, Oregon 2023 (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, Mour-  
vèdre)

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

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

## SANS ALCOHOL

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

**Stella Artois Liberté NA** Leuven, Belgium (0%) 7