



## POUR COMMENCER

<b>Onion Soup Gratinée</b> Calvados, Crouton, Gruyère	15
<b>Escargots à la Bourguignonne</b>	17
<b>Warm Tomato Tarte</b> Fromage Blanc, Herbs de Provence	22
<b>Avocado Crevettes</b> Chilled Shrimp, French Cocktail, Espelette	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	15
<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	12
<b>Frisée aux Lardons</b> Soft Poached Egg, Grainy Mustard Vin	15
<b>Heirloom Tomato</b> Watermelon, Pickled Shallot, Goat Cheese, Pine Nuts, Basil	14
<b>Le Pomeroy</b> Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing	15

## AVEC FRITES

<b>Poulet Cajun</b> Petite Salade, Beurre Blanc	25
<b>Steak à la Bordelaise*</b> Maître d' Butter, Shallot Confit	39
<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	9
<b>Haricots Verts</b> Shallots, Parsley	12
<b>Macaroni au Gratin</b> Butterkäse & Gruyère	13
<b>Roasted Corn</b> Piquillo Pepper, Goat Cheese, Basil	13

## 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

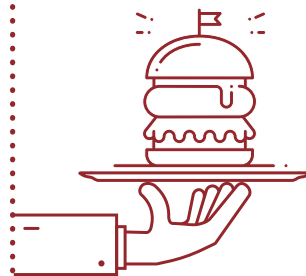
**West Coast (6)\*** 25

**East Coast (6)\*** 25

SHELLFISH

**Colossal Black Tiger Shrimp (4)** 29

**Alaskan Jumbo King Crab (1/2 LB)** 65



**Burger Royale\***  
Caramelized Onion,  
Butterkäse Cheese,  
Dill Pickle, Remoulade,  
Brioche Bun,  
Pommes Frites 21



## 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] 26  
Champagne, France NV (Pinot Noir, Pinot Meunier, Chardonnay)

**Champagne André Clouet 'Rosé No. 3' Brut** 28 | 145  
Champagne, France NV (Pinot Noir)

**Camille Braun Brut Rosé** 17 | 68  
Cremant d'Alsace, France NV (Pinot Noir)

**Castelnuovo Prosecco DOC** 14 | 56  
Veneto, Italy NV (Glera)

## ROSÉ

**Maison Saint Aix 'AIX'** 16 | 64  
Vin de Provence, France 2022 (Grenache, Syrah, Cinsault)

## BLANC

**Bernard Fleuriet et Fils Sancerre** 23 | 92  
Loire Valley, France 2023 (Sauvignon Blanc)

**Famille Helfrich Dry Reisling** 15 | 60  
Alsace, France 2022 (Riesling)

**Château Lamothe de Haux Bordeaux Blanc** 14 | 56  
Bordeaux, France 2023 (Sauvignon Blanc/Sémillon)

**Trimbach Pinot Blanc** 15 | 60  
Alsace, France 2022 (Pinot Blanc)

**Routestock 'Rt. 121' Chardonnay** 17 | 68  
Carneros, California 2022 (Chardonnay)

## ROUGE

**David Hill Vineyards 'Estate Pinot Noir'** 17 | 68  
Willamette Valley, Oregon 2022 (Pinot Noir)

**Maison Joseph Drouhin Bourgogne Rouge** 22 | 88  
Burgundy, France 2021 (Pinot Noir)

**J.L. Chave 'Mon Coeur'** 17 | 68  
Côtes du Rhône, France 2022 (Grenache, Syrah, Mourvèdre)

**BonAnno Cabernet** 22 | 88  
Alexander Valley, California 2022 (Cabernet Sauvignon)

## SANS ALCOHOL

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

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