

PISTACHE

LES SALADES

LE PUY LENTIL SALAD 19
Tabil Roasted Carrots, Housemade Raisins,
Pickled Onion, Orange, Cashew, Hummus Smear,
Tunisian Flatbread, Tahini Dressing **veg**

ROASTED BEET SALAD 18
Golden Beets, Baby Carrot, Herbed Goat Cheese,
Honeycrisp Apple, Watercress, Pistachio,
Tarragon Vinaigrette **gf, veg**

ARUGULA & PARMESAN. 18
Beefsteak Tomatoes, Shaved Fennel, Parmesan-
Reggiano, Lemonette Dressing **gf, veg**

FROMAGE & CHARCUTERIE

Ask for our selection of Artisan Cheeses & Charcuterie

LES PETITS PLATS

ONION SOUP GRATINEE 14
with Gruyère Cheese

BURGUNDY ESCARGOT 18
Lemon Garlic Butter **gf**

BLACK TRUFFLE Mkt
Cavatelli Pasta, Black Truffle Porcini Cream

CAULIFLOWER TAGINE. 26
Roasted Carrots, Lentils, Chickpeas,
Spicy Cashews, Dates, Coconut Milk,
Fresh Herbs, Minted Yogurt **gf, veg**

MOULES "MARINIÈRE" 19
P.E.I. Mussels, White Wine-Garlic Shallot Broth **gf**

TARTARE DE SAUMON* 24
Hand Chopped Salmon, Charred Pineapple,
Cucumber, Avocado, Jalapeño, Key Lime Aioli,
Taro Chips **gf**

SPANISH OCTOPUS 28
Kimchee Cauliflower, Edamame Purée, Cashew,
Pickled Vegetables, Firecracker sauce **gf**

PETIT STEAK TARTARE* 24
Hand-Cut, Traditional Garnish, Quail Egg,
Grilled Sourdough

PATÉ DE CAMPAGNE 19
House Made Pickles, Mustards, Petite Salad,
Sourdough Toast

LES POISSONS

MOULES FRITES "MARINIÈRE" 36
Prince Edward Island Mussels,
White Wine-Garlic-Shallot Broth, Pommes Frites **gf**

FAROE ISLAND SALMON 38
Grilled, Ratatouille, Arugula, Balsamic Drizzle **gf**

MEDITERRANEAN BRANZINO 44
Pan Seared, Farro Salad, Harissa Vinaigrette

LES VOLAILLES

COQ AU VIN 42
Red Wine Braised Chicken, Lardons, Pearl Onions,
Roasted Button Mushrooms, Glazed Carrots,
Pomme Purée, Red Wine Jus

CRISPY DUCK CONFIT 44
Coconut Braised Beans, Black Rice, Charred Scallion,
Orange Miso Glaze

LES VIANDES

BISTRO STEAK 40
Chargrilled 8oz Hanger Steak, Maître D' Butter,
Watercress, Pommes Frites **gf**

STEAK FRITES. 49
Chargrilled 10oz Center Cut NY Strip,
Maître D' Butter, Pommes Frites **gf**

FILET AU POIVRE. 54
Pepper Crusted Grassfed Beef Tenderloin
Brandy Cream Sauce, Pommes Frites **gf**

VENISON LOIN 54
Brussels Sprout Hash, Squash Purée, POached Pear,
Black Licorice Jus **gf**

STEAK TARTARE* 46
Hand-Cut, Traditional Garnish, Farm Egg,
Grilled Sourdough, Pommes Frites **gf**

SIDE DISHES

TRUFFLE MAC & CHEESE...18 MASHED POTATOES.....12 SAUTÉED SPINACH.....14 BRAISED BEANS.....14
TRUFFLE & BLUE FRIES.....16 POMMES FRITES.....10 RATATOUILLE.....14 BRUSSEL HASH.....14

*gf Gluten Free veg Vegetarian v Vegan

MIKE BURGIO
CHEF DE CUISINE

*Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses

\$7 Sharing charge for entrees
20% Gratuity added for parties of 7 or more



WINES BY THE GLASS

les bulles

Champagne, Pommery Brut Royal, Reims NV	29
Champagne, Pommery Pop Pink, NV, Reims (Split)	37
Prosecco, Franzie & Cratzi, Italy NV (Split)	14
Sparkling Blanc de Blancs, Marie France, Brut NV	14
Sparkling Rosé, G. Bertrand, Crémant de Limoux '20	18
Sparkling, Rosé, G. Ferrari, Italy NV (Half Bottle)	40

les blancs

Sauvignon Blanc, Franc Beausejour, Bordeaux '23	12
Sauvignon Blanc, Stoneleigh, Marlborough '23	16
Sauvignon Blanc, Sancerre, Domaine De La Villaudiere, France '23	20
Chardonnay, Bernier, Loire Valley '22	13
Chardonnay, Cline "Hat Strap", Carneros-Napa '22	16
Chardonnay, Pouilly-Fuissé, Domaine Domaine Gonon '22	23
Chardonnay, Domaine Chavy-Chouet, Bourgogne '21	26
Pinot Grigio, Ca' Montini, Italy '23	13
Riesling, Trimbach, Alsace '21	18
Vouvray, Charles Bove, Loire Valley '22	16

les roses

Rue de St.Tropez "83", Côtes de Provence '23	13
La Chapelle Gordonne, Côtes de Provence '22	18

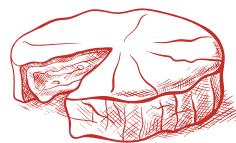
les rouges

Bordeaux, Clou Du Pin, Bordeaux '21	12
Bordeaux, Château Marjosse, '19	16
St. Emillion, Château Belle Assise, St. Emilion '19	24
Malbec, Petit Jammes, Cahors '21	15
Côtes du Rhône, Domaine Les Grands Bois '20	14
Cabernet Sauvignon, Joel Gott, CA '21	14
Cabernet Sauvignon, Vina Robles, Paso Robles CA '21	16
Cabernet Sauvignon, Felizola, Bergerac-France '19	18
Merlot, Drumheller, Columbia Valley '21	12
Pinot Noir, Bourgogne, Vignerons De Bel Air '21	17
Pinot Noir, Belle Glos, Balade, Arroyo Seco CA '22	20

SPECIALTY COCKTAILS

LAVENDER MARTINI	16
Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup	
FRENCH PEAR MARTINI	17
Grey Goose La Poire, St. Germain, Sparkling	
PISTACHE MOSCOW MULE	15
Tito's Vodka, Ginger Beer, Lime, Fresh Basil	
FRENCH 75	17
Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup	
ENZONI	16
Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes	
SPICY PASSION FRUIT MARGARITA	17
Ghost Spicy Tequila, Chinola	
TRES AMIGAS	18
Chrome Horse Tequila, St. Germain, Lime Juice, Splash of Soda	
BLOOD ORANGE MANHATTAN	17
Knob Creek, Sweet Vermouth, Blood Orange Shrub	
LONDON CALLING	15
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
PISTACHE SPRITZER	15
Lillet Rose, Sparkling	

ASK ABOUT OUR NON ALCOHOLIC COCKTAILS



FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28

SEVEN | 38 EXTRA | 5

Mini Brioche With Fresh Honeycomb | 5

fromage

ST. ANDRÉ | COW | SOFT
Triple Cream, Smooth, Mushroomy

BRIE | COW | SOFT
Mild, Double-Cream, Supple

ÉPOISSES | COW | SOFT
Washed Rind, Garlicky, Fruity, Mushroomy

TETE DE MOINE | COW | SEMI HARD
Aged 6 months, Sweet. Fruity, Intense (Switzerland)

GRUYÈRE | COW | HARD
Caved Aged 1 year,
Earthy, Nutty, Intense (Switzerland)

AGED CHEDDAR | COW | HARD
Crumbly, Mild Flavor (USA)

PARMIGIANO-REGGIANO | COW | HARD
Aged 18-24 months,
Gritty Texture, Fruity, Nutty (Italy)

MANCHEGO D.O.P. | SHEEP | HARD
Aged 6 Months,
Raw Milk, Semi Cured, Tangy (Spain)

ROQUEFORT | SHEEP | SOFT | BLUE
Raw Milk, Cave Aged, Creamy, Sharp

CHÈVRE BUCHETTE | GOAT | SOFT
Fresh Goat Cheese with Fine Herbs

charcuterie

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Semi Soft Saucisson

CHORIZO
Spicy, Smoked Paprika Sausage (Spain)

PATÉ DE CAMPAGNE
Country Style

JAMBON DE BAYONNE
Cured, Aged Ham

SOPRESSETTA FIORE
Spicy Garlic Fennel Italian Salami (Italy)

SALCHICHÓN IBÉRICO
Dry Cured (Spain)

DUCK PROSCIUTTO
Dry Cured
(Add \$2)