

PISTACHE

LES SALADES

- LE PUY LENTIL SALAD 16
 Tabil Roasted Carrots, Housemade Raisins,
 Charred Red Onion, Orange, Pistachio,
 Fresh Herbs, Tahini Dressing *gf, veg*
- ROASTED BEET SALAD 16
 Smoked Ricotta, Cara Cara Orange, Candied Pecans,
 Watercress, Orange Maple Vinaigrette *gf, veg*
- ARUGULA & PARMESAN. 16
 Beefsteak Tomatoes, Shaved Fennel, Parmesan-
 Reggiano, Lemonette Dressing *gf, veg*
- BABY KALE SALAD 16
 Delicata Squash, Honey Crisp Apple, Blue
 D’Auvergne, Pumpkin Seed, Pomegranate
 Vinaigrette

LES PETITS PLATS

- ONION SOUP GRATINEE. 12
 with Gruyère Cheese
- BURGUNDY ESCARGOT 14
 Lemon Garlic Butter *gf*
- CHARRED BROCCOLINI & EGGPLANT . . . 16
 Roasted Garlic Hummus, Kalamata Olive, Mint, Feta,
 Preserved Lemon *gf, veg*
- CAULIFLOWER GRATIN 18
 Black Truffle Bechamel, Gruyère, Parmesan *veg*
- SQUASH & MUSHROOM RISOTTO 18
 Port Reduction, Pickled Squash, Sage
- MOULES “MARINIÈRE” 15
 P.E.I. Mussels, White Wine-Garlic Shallot Broth *gf*
- TARTARE DE SAUMON* 17
 Hand Chopped Salmon, Charred Pineapple,
 Cucumber, Avocado, Jalapeno, Key Lime Aioli,
 Taro Chips *gf*
- PETIT STEAK TARTARE* 23
 Hand-Cut, Traditional Garnish, Farm Egg,
 Grilled Sourdough
- PATÉ DE CAMPAGNE 15
 House Made Pickles, Mustards, Petite Salad

LES POISSONS

- MOULES FRITES “MARINIÈRE” 29
 Prince Edward Island Mussels,
 White Wine-Garlic-Shallot Broth, Pommes Frites *gf*
- GRILLED FAROE ISLAND SALMON 34
 Signature Ratatouille, Arugula, Balsamic Drizzle *gf*
- GRILLED MAHI MAHI. 36
 Charred Tomato Risotto, Roasted Broccolini,
 Smoked Paprika Parmesan Butter *gf*

LES VOLAILLES

- COQ AU VIN 36
 Braised Leg & Thigh, Pan Roasted Breast,
 Carrot Purée, Lardons, Strozzapreti Pasta
- HUDSON VALLEY DUCK BREAST 38
 Kabocha Squash Purée, Candied Brussels Sprouts,
 Apple Cider Jus, Fresh Apple

LES VIANDES

- KUROBUTA PORK CHOP 38
 Braised Red Cabbage, Rye Dumpling, Mustard Jus
- STEAK FRITES. 38
 10oz Creekstone Farms Center Cut NY Strip,
 Maître D’ Butter, Pommes Frites *gf*
- FILET AU POIVRE. 46
 Pepper Crusted Beef Tenderloin,
 Black Pepper Brandy Sauce, Pommes Frites *gf*
- BEEF BOURGUIGNON 36
 Red Wine Braised Short Rib, Roasted Button
 Mushrooms, Pearl Onions, Lardons, Glazed Carrots,
 Pomme Purée, Red Wine Jus
- STEAK TARTARE* 36
 Hand-Cut, Traditional Garnish, Farm Egg,
 Grilled Sourdough, Pommes Frites *gf*

LES PLATS VEGAN

- STUFFED ACORN SQUASH 16
 Black Kale, Quinoa, Walnut, Pomegranate
 Vinaigrette *v*

ACCOMPAGNEMENT

- | | | | |
|-----------------------------|------------------------|-----------------------------|----------------------------|
| TRUFFLE MAC & CHEESE...14 | MASHED POTATOES..... 8 | GARLIC HARICOTS VERTS.... 8 | SUPER GREEN SPINACH.... 10 |
| TRUFFLE & BLUE FRIES.....12 | POMMES FRITES..... 7 | RATATOUILLE..... 10 | SIDE SALAD..... 9 |

gf Gluten Free *veg* Vegetarian *v* Vegan

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



WINES BY THE GLASS

les bulles

| | |
|---|----|
| Champagne, Pommery Royal Brut, Reims NV | 22 |
| Champagne, Charles Le Bel "Inspiration", Brut, NV | 27 |
| Champagne, Pommery Pop Pink, NV, Reims (Split) | 37 |
| Prosecco, Franzie & Cratzi, Italy NV (Split) | 11 |
| Sparkling, Blanc de Blancs, Francois Montand, Brut NV | 11 |
| Sparkling, Rosé, G. Bertrand, Crémant de Limoux '18 | 17 |

les blancs

| | |
|--|----|
| Sauvignon Blanc, Franc Beausejour, Bordeaux '19 | 10 |
| Sauvignon Blanc, Ferrari Carano, Fumé Blanc, Sonoma County, CA '20 | 12 |
| Sauvignon Blanc, Sancerre, Domaine de la Villaudière, France '20 | 16 |
| Chardonnay, Bernier, '20 | 11 |
| Chardonnay, Starmont, Carneros '18 | 15 |
| Chardonnay, Pouilly-Fuissé, Domaine Gonon '19 | 19 |
| Chardonnay, Domaine Chavy Chouet, Bourgogne '19 | 21 |
| Pinot Grigio, Bertani, Italy '20 | 10 |
| Riesling, Trimbach, Alsace '19 | 16 |
| Vouvray, Château de Valmer, Loire Valley '18 | 12 |

les rosés

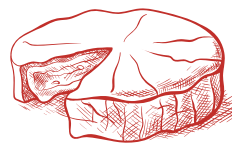
| | |
|--|----|
| Rue de St.Tropez "83", Côtes de Provence '20 | 10 |
| La Chapelle Gordonne, Côtes de Provence '20 | 16 |

les rouges

| | |
|--|----|
| Bordeaux, Château Clou du Pin '19 | 11 |
| Bordeaux, Château Viaud de Lalande, Pomerol '19 | 18 |
| Malbec, Petit Jammes, Cahors '19 | 12 |
| Côtes du Rhône, Domaine La Grangette, Saint Joseph '18 | 11 |
| Cabernet Sauvignon, Picket Fence, Alexander Valley '17 | 13 |
| Cabernet Sauvignon, Joel Gott, CA '18 | 14 |
| Merlot, Drum Heller, Columbia Valley '17 | 10 |
| Pinot Noir, Ron Rubin, Russian River Valley '18 | 13 |
| Pinot Noir, Bourgogne, Vignerons De Bel Air '19 | 16 |

SPECIALTY COCKTAILS

| | |
|--|----|
| ENZONI | 15 |
| Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes | |
| LONDON CALLING | 12 |
| Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange | |
| PISTACHE MOSCOW MULE | 13 |
| Tito's Handmade Vodka, Ginger Beer, Lime, Fresh Basil | |
| PISTACHE SPRITZER | 14 |
| Lillet Rose, Sparkling | |
| FRENCH 75 | 14 |
| Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup | |
| LAVENDER MARTINI | 14 |
| Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup | |
| FRENCH PEAR MARTINI | 15 |
| Grey Goose Le Poire, St. Germain, Sparkling | |
| TRES AMIGAS | 14 |
| Patron Silver, St. Germain, Lime Juice, Splash of Soda | |



FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28
SEVEN | 38 EXTRA | 5

fromage

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

MORBIER | COW | SEMI SOFT
Pressed with Ash Line, Mild, Sweet

RACLETTE DE SAVOIE | COW | SEMI HARD
Pressed Raw Milk, Fruity, Pungent

GRUYÈRE | COW | HARD
Aged 6 months, Earthy, Nutty, Intense (Switzerland)

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

PARMESAN-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

CHABICHOU | GOAT | SOFT
Lush, Mature, Wrinkled Rind, Mineral

CHÈVRE BUCHETTE | GOAT | SOFT
Fresh Goat Cheese with Garlic & Herbs

charcuterie

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Hard 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

DUCK PROSCIUTTO
Dry Cured
(Add \$2)

SALCHICHÓN IBÉRICO
Dry Cured (Spain)