

PISTACHE

LES SALADES

LE PUY LENTIL SALAD 19
Tabil Roasted Carrots, Housemade Raisins,
Charred Red Onion, Orange, Pistachio,
Fresh Herbs, Tahini Dressing *gf, 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*

ITALIAN BURRATA 22
Fennel Jam, Black Kale, Seasonal Fruit, Focaccia,
White Balsamic Vinaigrette *veg*

FROMAGE & CHARCUTERIE

Ask for our selection of Artisan Cheeses & Charcuterie

LES PETITS PLATS

ONION SOUP GRATINEE. 14
with Gruyère Cheese

BURGUNDY ESCARGOT 16
Lemon Garlic Butter *gf*

SUMMER TRUFFLE 28
Cavatelli Pasta, Mornay

CAULIFLOWER TAGINE. 24
Roasted Carrots, Lentils, Chickpeas,
Spicy Cashews, Dates, Coconut Milk,
Fresh Herbs, Minted Yogurt *gf, veg*

MOULES "MARINIÈRE" 18
P.E.I. Mussels, White Wine-Garlic Shallot Broth *gf*

TARTARE DE SAUMON* 21
Hand Chopped Salmon, Charred Pineapple,
Cucumber, Avocado, Jalapeño, Key Lime Aioli,
Taro Chips *gf*

SPANISH OCTOPUS 28
Cucumber, Olive, Piquillo Pepper, Feta, Hummus,
Marcona Almonds *gf*

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

FOIE GRAS TORCHON 36
Berry Port Compote, Hazelnut, Frisée, Brioche

PATÉ DE CAMPAGNE 18
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
Herb Roasted, Farro Salad, Harissa Vinaigrette

SEA SCALLOPS 48
Corn Pudding, Zucchini, Confit Tomato
Basil Vinaigrette

PROVENCAL SEAFOOD STEW 46
Scallop, Octopus, Shrimp, Mussels, Black Kale,
Fingerling Potato

LES VOLAILLES

CHARGRILLED CHICKEN BREAST 36
Braised Kale, White Bean Purée, Sundried Tomato,
Feta Drizzle

DUCK A L'ORANGE 44
Crispy Duck Confit, Pork Belly Fried Rice,
Coconut Braised Beans, Orange Chilli Agrodolce

LES VIANDES

STEAK FRITES. 48
Chargrilled 10oz Center Cut NY Strip,
Maitre D' Butter, Pommes Frites *gf*

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

BEEF BOURGUIGNON 48
Red Wine Braised Short Rib, Lardons, Pearl Onions,
Roasted Button Mushrooms, Glazed Carrots,
Pomme Purée, Red Wine Jus

VENISON LOIN 54
Root Beer Spice, Candied Brussels Sprouts,
Sweet Potato, Black Tea Red Currant Jus

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

LAMB RAGOUT 38
Braised Lamb Shank Off The Bone, English Pea,
Carrot, Pappardelle, Fine Herbs

SIDE DISHES

TRUFFLE MAC & CHEESE...18 MASHED POTATOES.....11 SAUTÉED SPINACH.....14 BRUSSELS SPROUTS.....14
TRUFFLE & BLUE FRIES.....14 POMMES FRITES.....9 RATATOUILLE.....14 BRAISED KALE.....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, Veuve Clicquot Brut, NV, Reims	33
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

les blancs

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

les rosés

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

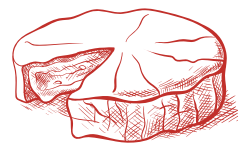
les rouges

Bordeaux, Clou Du Pin, Bordeaux '21	12
Bordeaux, Château Marjosse, '20	16
Bordeaux, Château Belle Assise, St. Emilion '19	24
Malbec, Petit Jammes, Cahors '20	14
Côtes du Rhône, Domaine Les Grands Bois '20	14
Cabernet Sauvignon, Felizola, Bergerac-France '19	15
Cabernet Sauvignon, Vina Robles, Paso Robles CA '21	16
Merlot, Drumheller, Columbia Valley '18	11
Pinot Noir, Bourgogne, Vignerons De Bel Air '21	17
Pinot Noir, Belle Glos, Balade, Santa Rita Hills '22	20

SPECIALTY COCKTAILS

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

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 Honey & Truffle

charcuterie

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Semi Soft Saucisson

SAUCISSON SEC
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 (Italy)

SALCHICHÓN IBÉRICO
Dry Cured (Spain)

DUCK PROSCIUTTO
Dry Cured
(Add \$2)