

DINNER FEATURES

6pm-9:45pm



TO START

Beet Salad 16

*Roasted & Pickled Beets, Laura Chenel Goat Cheese, Crystalized Ginger
Burnt Honey Vinaigrette*

Pikliz A Griot 15

Spicy Slaw, Twice-Cooked Pork Belly

MAINS

Spice Crusted Striped Bass 38

Brown Butter Wild Mushroom Broth, Pearl Onion, Rainbow Potatoes, Hazelnuts

Crispy Wild Trout 32

Brussel Sprouts, Feuille de Brick, Dijon Mustard Vinaigrette

Red Wine Braised Beef Short Rib 38

Sweet White Mashed Potato, Natural Jus, Pinot Noir

Ratatouille 30

Lace Puff Pastry, Tea Smoked, Tomato Broth Consommé (vegan)

Magret Duck Breast 44

Coffee-Roasted Duck Breast, Foie Gras, French Green Lentils, Espresso Gastrique

Steak Frites 52

New York Strip, Hand Cut Fries, Maire D' Butter, Bearnaise Sauce



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.