

# APÉRO CHIC - HAPPY HOUR

*4pm - 6pm*



## **French Brioche & Naan 6**

*Herbes de Provence Butter, Mango Chutney*

## **Oysters 1.50ea (min 2)**

*chef's selection*

*Champagne Mignonette, Charred Lime, House-Made Hot Sauce*

## **Wagyu Beef Slider 6**

*Pepperjack, Special Sauce, Tribeca Oven Bun*

## **Impossible Slider 7**

*Vegan Potato Bun, Caramelized Onions, Special Sauce*

## **Jambon & Fromage 8**

*French Ham, Double Crème Brie, Dijon, Sofitel Brioche*

## **White Bean Hummus 11**

*Niçoise Olive Oil, Za'atar Spice, Crudités*

## **Mini Croque Madame 7**

*Over Easy Quail Egg, Gruyere Cheese, Sauce Mornay*



**Executive Chef: Sylva Senat**

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## les vins 10

*Blanc Des Blancs Fête d'Or Brut, FR*

*Feature White Wine*

*Feature Red Wine*

## champagne 20

*Brut Pommery 'Apanage', Reims*

## les bières 6

*Kronenbourg 1664 Lager*

*Cape May IPA*

## les cocktails 10

### **Liberté**

*Pear Infused Vodka, St. Germain, Lemon,  
Sparkling Wine*

### **Old Fashioned**

*Bourbon, Sugar, Bitters*



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