

LUNCH

[VIEW MENU](#)

DINNER

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LE PRIX FIXE

3 Courses, \$45 | Sunday-Thursday | in Season

MARKET SOUP

MESCLUN SALAD

shaved garden vegetables
sourdough croutons, mustard vinaigrette

HOUSEMADE COUNTRY PATE

artisanal mustards, pickled vegetables
toasted sourdough

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GARGANELLI PASTA

braised beef shortrib, baby spinach, tomato

SAUTÉED LOUP DE MER

saffron aioli, piperade, chorizo, fingerlings, arugula

STEAK FRITES

grilled skirt steak, crispy pommes frites
watercress, tomato, blue cheese salad
sauce bordelaise

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SEASONAL CRÈME BRULÉE

“FRASIER” STRAWBERRY SHORTCAKE

Strawberry mint sorbet

CHOCOLATE-RASPBERRY SACHER

raspberry sorbet

| A LA CARTE |

LA TRADITION

IN THE SPIRIT OF CLASSIC FRENCH CUISINE

DANIEL BOULUD'S SMOKED SALMON

fingerling chips, chives
crème fraîche, caperberries, salmon roe
21.

FOIE GRAS AND SMOKED DUCK 'MARBRE'
pain d'épices, poached apricots
sauternes gelée
26.

BURGUNDY ESCARGOTS
garlic 'blanc et noir', crispy parsley
hen of the woods, pommes dauphine
21.

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SAUTÉED HOLLAND DOVER SOLE
green and white celery, black winter truffle
sauce périgourdine
65.

CHICKEN FORESTIÈRE
haricots verts, olive oil crushed potatoes
wild mushroom jus
29.

DUO OF BEEF
roasted prime ny strip and
red-wine braised short rib
carrot mousseline, pommes lyonnaise
48.

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POMMES PURÉE OR POMMES FRITES
8.

CHICKPEA FRIES
9.

LA SAISON

THE RHYTHM OF THE SEASONS

LOCAL HEIRLOOM TOMATOES
housemade burrata, polenta croutons
basil seeds, saffron-white balsamic vinaigrette\$

18.

ROASTED BABY BEET SALAD

horseradish-beet purée, mâche

spice-cured duck breast

AP 16. | MC 28.

GRILLED SPANISH OCTOPUS

green olive and sweet pepper couscous

wild arugula, blood orange

basil and squid ink coulis

AP 19. | MC 36.

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STRIPED BASS PROVENÇAL

crispy panisse, baby fennel, 'petits farcis'

artichokes, arugula pistou, sauce vierge

38.

SAUTÉED MAHI MAHI

orange, fennel, broccoli rabe

romesco, saffron bacalao fritters

34.

WILD RICE AND RYE PILAF

8.

OLIVE OIL CRUSHED POTATOES

8.

HARICTOS VERTS

8.

LE POTAGER

INSPIRED BY THE FARMERS MARKET

ARTICHOKE AND SUNCHOKE SOUP

crispy sunchokes, mint and pine nut pesto

14.

WINTER GREENS SALAD

mesclun, baby vegetables, pickled mushrooms

walnut vinaigrette

14.

SWANK FARMS BABY SPINACH SALAD

falafel crumble, pomegranate
spice-crusted chèvre, meyer lemon vinaigrette
16.

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ENGLISH PEA RISOTTO
sugar snaps, heirloom carrots
parmesan emulsion
AP 16. | MC 28.

TAGLIATELLE AND EGG
yellowfoot chanterelles, sweet garlic chips
parmigiano reggiano, soft-poached farm egg
AP 17. | MC 30.
add freshly shaved perigord black truffle
SUPP 59.

HOUSEMADE CAPELLINI
zucchini and basil pistou, lemon ricotta
crispy squash blossom, artichokes à la romana
AP 16. | MC 28.

ARTICHOKES A LA ROMANA
9.

SUPERGREEN OR SAUTÉED SPINACH
8.

WILD MUSHROOM FRICASSÉE
12.

LE VOYAGE

WORLD MARKET

SAUTÉED FLORIDA WHITE SHRIMP
crispy papadum, avocado and mango salad
pickled heirloom radishes, sauce vadouvan
17.

MAINE LOBSTER SALAD
grilled hearts of palm, florida pomelo
thai herb and rice noodle salad
lime and sweet chili aioli
AP 23. | MC 41.

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GRILLED YELLOWFIN TUNA

avocado coulis, sweet corn, crispy yucca
shaved radish, chimichurri

39.

SAUTÉED LOCAL POMPARO

cauliflower-lime purée
marinated green papaya, crispy rice flakes
green curry-kaffir lime emulsion

38.

LAMB MAROCAINE

seared chop and spice-braised shank ragout
spinach and feta 'boureka'

48.