



DINNER



WINTERLICIOUS DINNER

\$55 THREE-COURSE LUNCH

choice of appetizer, main & dessert

Appetizers

PROVENÇAL SOUP
bay scallops, winter root vegetables,
cannellini, basil pistou

TUNA TARTARE
citrus & vanilla dressing, kohlrabi,
capers, espelette

BEEF SALAD
roasted beet, grapefruit, whipped feta,
frisée, pumpkin seeds

Mains

DUO OF BEEF
roast strip loin, braised beef, carrots, pomme purée, gremolata

HALF RÔTISSERIE CHICKEN
pomme purée, gravy, smoked mustard aioli

SEARED SALMON
mussels, lentilles du puy, braised turnips, lemon caper sauce

RÔTISSERIE HEIRLOOM SQUASH
braised borlotti beans, tomato lemon dressing

Desserts

CHOCOLATE MOUSSE
ecuadorian 64% dark chocolate, sea salt

CLASSIC CRÈME CARAMEL
mulled wine poached fig

PAVLOVA
citrus curd, passion fruit, mandarin

WINTERLICIOUS DRINKS

PB&J MANHATTAN 2oz.14	BEER 16oz
skrewball peanut butter whiskey, dolin vermouth, strawberry syrup	Lost Craft 'Coastal Wave' IPA8
L'ÉTÉ ARRIVE 1.5oz.14	WINES 5oz/8oz/750ml
olmeca altos reposado tequila, meaghers	Cabert Prosecco - Friuli, IT 12/-/55
triple sec, white cranberry juice, soda	Château de Sancerre 'Le Petit Connetable' - Loire Valley, FR 12/18/55
SPICED CRANBERRY FIZZ 3oz14	Château du Trignon Côtes du Rhône - Rhône Valley, FR 12/18/55
cinnamon-infused absolut vodka, cabert prosecco,	
chocolate bitters, cranberry juice	
CRANBERRY FIZZ non-alc.14	
seedlip notas de agave, white cranberry juice, soda	

Pour la Table

MICHE10
frescobaldi extra virgin olive oil, apple balsamic
WARM MARINATED OLIVES9
olive oil, fresh chilies, herbes de provence
PREMIUM OYSTERS 6PC / 26 12PC / 50
market selection, red wine mignonette, lemon, horseradish, tabasco

Tartare

served with grilled bread, house pickles, crisps ~ enjoy as a main with a side of frites!

TRADITIONAL BEEF
dijon mustard, shallots, capers,
parsley, egg yolk, harissa
22 / 35

PASTIS-CURED SALMON
crème fraîche, pickled kohlrabi, nigella seeds,
aleppo pepper, vadouvan oil
20 / 30

MUSHROOM
braised portobello, cremini,
truffle cream
18 / 28

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.



DINNER



Hors d'Oeuvres

FRENCH ONION SOUP	19
three cheeses, baguette, parsley	
TEMPURA SHRIMP, ZUCCHINI & GREEN BEANS	20
sauce au raifort, espelette peppers, lemon	
BELGIOIOSO BURRATA	19
heirloom beets, pickled radicchio, rhubarb chutney, olives	
ESCAROLE CAESAR SALAD	18
escarole, romaine, bacon bits, anchovies, parmigiano-reggiano, olives, garlic croûtons, creamy garlic dressing	
RÔTISSERIE CAULIFLOWER SALAD	23
herbed labneh, pine nuts, capers, currants, parsley, harissa	

Entrées

MUSHROOM RISOTTO	32
wild & tame mushrooms, truffle, porcini cream, sunchoke, parmigiano-reggiano	
DUCK BIGOLI	32
duck ragoût, mascarpone, parmigiano-reggiano	
FAZZOLETTI	36
pumpkin & ricotta filling, currants, sage, brown butter, parmigiano-reggiano	
SEARED WHOLE BRANZINO	56
leek vinaigrette, lemon	
FRENCH ONION BURGER	28
caramelized onion, gruyère, dijon & rosemary aioli, served with frites	
HUDSON VALLEY DUCK BREAST	49
broccolini, lentilles du puy, celeriac purée, prune & armagnac sauce	
GRILLED OCTOPUS	49
fingerling potatoes, capers, olives, guindilla pepper, sauce verte	
STEAK AU POIVRE	72
peppercorn-cruste tenderloin, green beans, pomme purée, cognac peppercorn sauce, potato allumette	

Steak Frites

served with green beans & frites with
choice of béarnaise sauce or shallot jus

7OZ TENDERLOIN	68
10OZ NEW YORK STRIP LOIN	58
7OZ FLAT IRON	42
24OZ CÔTE DE BŒUF	109

Rôtisserie

GIANNONE CHICKEN	¼ 22	½ 36	WHOLE 60
rôtisserie potatoes or pomme purée, charred cabbage, gravy			

Sides

CHARRED BROCCOLINI	12	PROVENÇAL RÔTISSERIE POTATOES	12
anchovies, chilies, garlic, lemon		caramelized onion, tomato, olives, herbes de provence	
TRUFFLE FRITES	12	POMME PURÉE	9
truffle aioli, parmigiano-reggiano		whipped potato, butter	
GREEN BEANS ALMONDINE	10		
almonds, garlic, brown butter			

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