



chef's tasting menu \$95

\$50 BEVERAGE PAIRING
SEASONAL MENU CRAFTED DAILY
PARTICIPATION OF ENTIRE TABLE REQUIRED

- STARTERS -

paté de campagne \$14

COUNTRY STYLE PORK TERRINE,
VEGETABLES À LA GRECQUE,
POMMERY MUSTARD

roasted beets \$14

CRUMBLED CHÈVRE, TOASTED WALNUTS,
WATERCRESS

mussels and clams \$15

MARINIÈRE STYLE,
OLIVE TAPENADE CROUTON

salade lyonnaise \$15

SLIGHTLY WILTED FRISÉE,
WARM BACON VINAIGRETTE, LARDONS,
CROUTON, POACHED EGG

hamachi crudo \$28

OSETRA CAVIAR, SCALLION EMINCE,
GINGER MISO SCENTED CRÈME FRAÎCHE

hudson valley foie gras \$18

"AU TORCHON", BLACK MISSION FIG JAM,
PICKLED MUSTARD SEED, FRISÉE,
RYE BRIOCHE

- MAIN COURSES -

duck confit \$24

RAGOUT OF BELUGA LENTILS,
DUCK JUS

boeuf bourguignon \$32

RED WINE BRAISED SHORT RIB, PEARL
ONIONS, CARROTS, LARDONS, AND
MUSHROOMS

cauliflower gratin \$22

BLACK WINTER TRUFFLE CREAM,
HERBED BREAD CRUMBS

pork cheek \$24

BRAISED RED CABBAGE,
POACHED APPLE, MUSTARD JUS

trout grenobloise \$26

HARICOTS VERTS, BROWN BUTTER,
LEMON, CAPERS, FINES HERBS

maine lobster \$40

BUTTER POACHED, GLAZED FENNEL,
BERGAMOT EMULSION

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*applicable taxes and a 20% service charge will be added to all checks