



HORS D'OEUVRES

Egg mimosa poutargue	14
North Salem farm eggs, mustard mayonnaise, grated bottarga, chives, lemon zest	
Broiled red shrimp	19
Garlic chips, lime zest, green herb oil	
Cantabrian anchovies	21
Beurre de baratte, sourdough bread, extra virgin olive oil	
Chickpea panisses ⓘ	14
Sundried tomatoes, black olives, smoked espelette coulis	

CHARCUTERIE

Hudson Valley foie gras terrine	28
Fig chutney, toasted housemade brioche	
Terrine de campagne	19
Duck and pork terrine, cornichons, sourdough bread	
Pan con tomate	18
Toasted baguette, confit tomato, Jamón Serrano	

APPETIZERS

Aioli! ⓘ	24
The dish, not the sauce. Poached seasonal vegetables, warm aioli emulsion, soft boiled farm egg	
Moules à la Provençale	26
Croutons, tomato butter, anise herbs	
Fluke	26
Citrus cured, leche de tigre, corn crémeux, avocado	
Escargots	24
Puff pastry, herb butter, black garlic, shallot compote	
Cenadou garden salad ⓘ	22
Sweet gem lettuce, cooked and raw seasonal vegetables, gomasio, mustard vinaigrette	
Baby beets	26
Smoked eel, pickled pearl onions, beet espuma, sourdough	

MAINS

Mushroom orzo ⓘ	36
Mixed mushrooms, 18 mo. aged Comté, wild garlic breadcrumbs	
Atlantic cod	42
Cauliflower, muscat grapes, mizuna, verjus beurre blanc	
Hudson Valley heritage chicken	38
Roasted butternut squash, caramelized cipollini, sage, chicken jus	
Steak frites	
Australian Vintage grass-fed Bavette	46
Prime Angus Striploin	66
choice of Armagnac sauce au poivre vert or sauce béarnaise*	
Duck breast	48
Poached black mission fig, pommes purée, chestnut mushroom, duck jus*	

TO SHARE

Côte de boeuf 26oz	178
For two - Boneless prime angus ribeye, roasted bone marrow, green salad, layered potatoes, beef jus aux herbes*	
Baked black sea bass	98
For two - Whole fish, saffron potatoes, grilled fennel, preserved tomato sauce vierge	

SIDES

Pommes frites ⓘ	12
Local mushroom fricassée ⓘ	22
Sweet gem lettuce ⓘ	12
White bean casserole ⓘ	14

CHEESES

Fourme d'Ambert Cow, FR - Double Crème Brie Cow, FR
P'tit Basque Sheep, FR - Chabichou Goat, FR
Marbled Espelette Goat, SP
Three cheeses \$27 or Five cheeses \$42
Served with cranberry pecan bread and quince paste

DESSERTS

Crispy profiterole	18
Hazelnut praliné, buckwheat, vanilla ice cream, Guanaja chocolate sauce	
Honeycrisp apple	19
Quince, almond crumble, vanilla ice cream, warm cider caramel	
Île flottante	16
Crème anglaise, toasted almonds, salted caramel crémeux	

Executive Chef Andrea Calstier
Chef de Cuisine Tyrone Nelson
Pastry Chef Pierre Boré

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ⓘ vegetarian