



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
- Chickpea panisses** 14
Sundried tomatoes, black olives, smoked espelette coulis

CHARCUTERIE

- Hudson Valley foie gras terrine** 28
Apricot sage 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
- Tomato** 24
Watermelon, goat cheese, sourdough, gazpacho

MAINS

- Ricotta cavatelli** 36
Basil pesto, stracciatella, toasted pine nuts, Parmigiano Reggiano
- Hake** 42
Carrot, watercress, orange blossom beurre blanc
- Hudson Valley heritage chicken** 38
Zucchini purée, roasted squash, piquillo pepper, chicken jus
- Steak frites** 56
Grilled prime angus striploin, Armagnac sauce au poivre vert or sauce béarnaise, pommes frites*
- Lamb** 46
Lamb chops, kefta, English peas, potato fondant, preserved lemon, lamb 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
- Ratatouille** 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
- Pell Family Farm strawberry tartlet** 19
Almond biscuit, strawberry marmalade pistachio whipped cream, strawberry sorbet
- Ile 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