



## HORS D'OEUVRES

- Egg mimosa poutargue** 14  
North Salem farm eggs, mustard mayonnaise, grated bottarga, chives, lemon zest
- Broiled red shrimp** 18  
Black garlic purée, lime zest, green herb oil
- Chickpea panisses** 14 ⓘ  
Sundried tomatoes, black olives, smoked espelette coulis

## CHARCUTERIE

- Hudson Valley foie gras terrine** 28  
Apple rhubarb chutney, toasted housemade brioche
- Terrine de campagne** 18  
Duck and pork terrine, cornichons, sourdough bread
- Pan con tomate** 16  
Toasted baguette, confit tomato, Jamón Serrano

## APPETIZERS

- Aïoli!** ⓘ 24  
The dish, not the sauce. Poached seasonal vegetables, warm aioli emulsion, soft boiled farm egg
- Moules à la Provençale** 24  
Croutons, tomato butter, anise herbs
- Fluke** 26  
Citrus cured, avocado crémeux, rhubarb aguachile, jalapeño
- Escargots** 24  
Puff pastry, herb butter, black garlic, shallot compote
- Cenadou garden salad** ⓘ 21  
Sweet gem lettuce, cooked and raw seasonal vegetables, gomasio, mustard vinaigrette
- Green asparagus** ⓘ 24  
Seasoned ricotta, toasted sourdough, confit egg yolk, sauce mousseline, herb salad

## MAINS

- Einkorn morel risotto** ⓘ 38  
Parmigiano-Reggiano, green asparagus, arugula pistou
- Hake** 42  
Leeks, lemon verbena beurre blanc, toasted pistachios
- Hudson Valley heritage chicken** 38  
Carrot cardamom purée, grilled romaine, ramp pesto, chicken jus
- Steak frites** 54  
Grilled prime angus striploin, Armagnac sauce au poivre vert or sauce béarnaise, pommes frites\*
- Lamb** 46  
Lamb chops, confit shoulder, English peas, potato fondant, preserved lemon, lamb jus\*

## TO SHARE

- Côte de boeuf** 26oz 175  
For two - Boneless prime angus ribeye, roasted bone marrow, green salad, layered potatoes, beef jus aux herbes\*
- Baked black sea bass** 95  
For two - Whole fish, saffron potatoes, grilled fennel, preserved tomato sauce vierge

## SIDES

- Pommes frites** ⓘ 12
- Local mushroom fricassée** ⓘ 22
- Sweet gem lettuce** ⓘ 12
- Spring vegetable jardinière** ⓘ 14

## CHEESES

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

## DESSERTS

- Crispy profiterole** 16  
Hazelnut praliné, buckwheat, vanilla ice cream, Guanaja chocolate sauce
- Honeycrisp tartlet** 16  
Cider caramel, apple lemon sorbet, honey butter apples, vanilla cream
- Ile flottante** 14  
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