



HORS D'OEUVRES

- Egg mimosa poutargue** 14
North Salem farm eggs, mustard mayonnaise, grated bottarga, chives, lemon zest
- Cantabrian anchovies toast** 18
Beurre de baratte, sourdough bread
- Chickpea panisses** 14
Sundried tomatoes, black olives, smoked espelette coulis

CHARCUTERIE

- Hudson Valley foie gras terrine** 28
Rhubarb and sour cherries chutney, toasted brioche
- Terrine de campagne** 18
Duck and pork terrine, cornichons, sourdough bread
- Ibérico de Bellota shoulder** 28
Sourdough crackers

APPETIZERS

- Aïoli!** 24
The dish, not the sauce. Poached seasonal vegetables, warm aïoli emulsion, soft boiled farm egg
- Moules à la Provençale** 24
Croutons, tomato butter, anise herbs
- Fluke** 26
Citrus cured, avocado crémeux, winter radishes, grapefruit
- Escargots** 24
Puff pastry, herb butter, black garlic, shallots compoté
- Cenadou garden salad** 21
Sweet gem lettuce, cooked and raw seasonal vegetables, gomasio, mustard vinaigrette
- Leeks vinaigrette** 24
Tarragon and basil vinaigrette, pistachio praliné, ricotta salata, frisée salad

MAINS

- Ricotta cavatelli** 36
Wild mushrooms, pecorino Calabrese, pine nuts
- Monkfish** 42
Savoy cabbage, pink muscat grape, toasted walnuts, verjus beurre blanc
- Chicken breast** 38
Carrot cardamom purée, caramelized cipollini onions, chicken jus
- Steak frites** 54
Grilled prime angus striploin, Armagnac sauce au poivre vert or sauce béarnaise, pommes frites*
- Duck** 46
Salsify purée, Bartlett pear, chive oil, Port gelée, duck 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 mushrooms fricassée** 22
- Sweet gem lettuce** 12
- Haricot vert à la Provençale** 14

CHEESES

- Fourme d'Ambert** Cow, FR - **Double Crème Brie** Cow, FR
P'tit Basque Sheep, FR - **La Noix D'Aremental** Cow, FR
Marbled Espelette Goat, SP
- Three cheeses \$20 or Five cheeses \$32
Served with sourdough bread and quince paste

DESSERTS

- Crispy profiterole** 16
Hazelnut praliné, buckwheat, vanilla ice cream, Guanaja chocolate sauce
- Honeycrisp and fennel tartlet** 16
Pastis gel, apple lemon sorbet, fennel pickles, vanilla cream
- Le flottante** 14
Crème anglaise, toasted almonds, salted caramel crémeux

Executive Chef Andrea Calstier
Chef de Cuisine Tyrone Nelson
Pastry Chef Jeremy Garnier

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

vegetarian