



## 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  
Cantaloupe melon

## 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
- Bigeye Tuna Crudo** 26  
Corn crémeux, cucumber, citrus vinaigrette
- 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
- Tomato** 21  
Marinated cherry tomatoes, watermelon,  
fresh goat cheese, gazpacho, sourdough tuile

## MAINS

- Einkorn risotto** 36  
Stracciatella, preserved tomatoes, wild arugula
- Wild Atlantic Cod** 42  
Roasted cauliflower, Persian lime, grapes,  
beurre blanc
- Chicken breast** 38  
Summer squash, vadouvan, chicken jus
- Steak frites** 48  
Grilled prime angus striploin, Armagnac sauce au  
poivre vert or sauce béarnaise, pommes frites\*
- Rack of Lamb** 46  
Smoked eggplant, piquillo peppers coulis,  
olive tapenade, lamb jus\*

## TO SHARE

- Côte de Boeuf** 26oz 175  
For two - Boneless prime angus ribeye, roasted  
bone marrow, green salad, pommes paillason,  
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 tomate** 14

## CHEESES

- Fourme d'Ambert** Cow, FR - **Double Crème Brie** Cow, FR  
**P'tit Basque** Sheep, FR - **Morbier** Cow, FR  
**Shabby Shoe** Goat, US  
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
- Scholl Orchards Peach Melba** 16  
Peach-hibiscus sorbet, vanilla chantilly, almonds
- Île 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