



## 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 aioli 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  
Croutons, 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

- Wild Mushrooms Tagliatelle** 36  
Parmigiano-Reggiano, pine nuts
- Wild Atlantic Cod** 42  
Roasted cauliflower, Persian lime, grapes, beurre blanc
- Chicken breast** 38  
Butternut squash, maitake mushroom, sage infused chicken jus
- Steak frites** 54  
Grilled prime angus striploin, Armagnac sauce au poivre vert or sauce béarnaise, pommes frites\*
- Duck** 46  
Sunchokes, black mission figs, fig leaf oil, 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
- Ras el hanout and honey roasted carrots** 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
- Honeycrisp Apple** 16  
Poached honeycrisp apple, calvados ice cream, vanilla whipped cream, sablé, pecans
- 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