



## HORS D'OEUVRES

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| <b>Egg mimosa poutargue</b>                                                    | 12 |
| North Salem farm eggs, mustard mayonnaise, grated bottarga, chives, lemon zest |    |
| <b>Cantabrian anchovies toast</b>                                              | 16 |
| Beurre de baratte, sourdough bread                                             |    |
| <b>Chickpea panisses</b> ⓘ                                                     | 12 |
| Sundried tomatoes, black olives, smoked espelette coulis                       |    |

## HOMEMADE CHARCUTERIE

|                                                        |    |
|--------------------------------------------------------|----|
| <b>Fromage de tête</b>                                 | 16 |
| Pork head cheese, cornichons, mustard, sourdough bread |    |
| <b>Hudson Valley foie gras terrine</b>                 | 24 |
| Apricot chutney, toasted brioche                       |    |
| <b>Terrine de campagne</b>                             | 16 |
| Duck and pork terrine, cornichons, sourdough bread     |    |

## APPETIZERS

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| <b>Aïoli!</b> ⓘ                                                                                 | 21 |
| The dish, not the sauce. Poached seasonal vegetables, warm aïoli emulsion, soft boiled farm egg |    |
| <b>Moules à la provençale</b>                                                                   | 21 |
| Croutons, tomato butter, anise herbs                                                            |    |
| <b>Hiramasa crudo</b>                                                                           | 24 |
| Cucumber, radishes, corn and cilantro crémeux, red shrimps                                      |    |
| <b>Escargots</b>                                                                                | 21 |
| Puff pastry, herb butter, black garlic, shallots compoté                                        |    |
| <b>Cenadou garden salad</b> ⓘ                                                                   | 18 |
| Sweet gem lettuce, cooked and raw seasonal vegetables, gomasio, mustard vinaigrette             |    |
| <b>Tomato</b> ⓘ                                                                                 | 20 |
| Marinated cherry tomatoes, watermelon, goat cheese espuma, gazpacho                             |    |

## MAINS

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| <b>Homemade Cavatelli</b> ⓘ                                                      | 32 |
| Basil and pistachio pesto, fresh burrata                                         |    |
| <b>Atlantic cod</b>                                                              | 38 |
| Charcoal grilled leeks, mustard green, Sorrento lemon sauce                      |    |
| <b>Chicken breast</b>                                                            | 36 |
| Roasted carrots, spring onions, Vadouvan spices, chicken jus                     |    |
| <b>Steak frites</b>                                                              | 44 |
| Grilled prime angus striploin, Armagnac sauce au poivre vert, pommes frites*     |    |
| <b>Lamb sirloin</b>                                                              | 44 |
| Roasted courgette, pepper coulis, eggplant and preserved lemon caviar, lamb jus* |    |

## TO SHARE

|                                                                                       |     |
|---------------------------------------------------------------------------------------|-----|
| <b>Charcoal grilled wagyu chuck flap</b> 16oz                                         | 130 |
| For two - Roasted bone marrow, green salad, potato mille-feuille, sauce foyot*        |     |
| <b>Baked black sea bass</b>                                                           | 95  |
| For two - Whole fish, saffron potatoes, grilled fennel, preserved tomato sauce vierge |     |

## SIDES

|                                     |    |
|-------------------------------------|----|
| <b>Pommes frites</b> ⓘ              | 12 |
| <b>Local mushrooms fricassée</b> ⓘ  | 19 |
| <b>Sweet gem lettuce</b> ⓘ          | 9  |
| <b>Haricots verts à la tomate</b> ⓘ | 14 |

## CHEESES

|                                                                       |
|-----------------------------------------------------------------------|
| <b>Old Chatham Creamery Blue</b> Sheep, US - <b>Camembert</b> Cow, FR |
| <b>Tomme</b> Cow, FR - <b>Taleggio Ciresa DOP</b> Cow, IT             |
| <b>La Tur</b> Cow, Sheep and Goat, IT                                 |
| <b>Three cheeses \$18 or Five cheeses \$30</b>                        |
| Served with sourdough bread and quince paste                          |

## DESSERTS

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| <b>Crispy profiterole</b>                                               | 16 |
| Hazelnut praliné, buckwheat, vanilla ice cream, Guanaja chocolate sauce |    |
| <b>Lemon</b>                                                            | 16 |
| Lemon crémeux, sablé breton, basil sorbet                               |    |
| <b>Île flottante</b>                                                    | 14 |
| Crème anglaise, toasted almonds, salted caramel crémeux                 |    |

Executive Chef Andrea Calstier  
Chef de Cuisine Tyrone Nelson  
Pastry Chef Andy Chorda

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

ⓘ vegetarian