Tableaux

***Tartare de Boeuf**, chopped creekstone farms beef, seasoned egg yolk, breadcrumb **22**

Rillettes, smoked fish, sauce piquante, dill, grilled semolina **18**

Ratatouille, summer vegetatble ragout, grilled bread, herbs **18**

Escargots à la Bourguignone, garlic parsley butter, toasted Blue Oven bread

demi-douzaine (6).....**16** douzaine (12).....**32**

Pain Maison **11**
fresh milk brioche, seasonal butter

Animal Farm Creamery Butter Service **15**
cultured butter, radish, Blue Oven Epi bread

Salades

Simple Greens, local greens, fennel, fines herbes, shallot vinaigrette **14**

Parisian Carrot, toasted hazelnut, parsley, cider vinaigrette **12**

Tomato Salad, fried green tomatoes, tomato vinaigrette, frisse **21**

Roasted Beets, crème fraîche, goat cheese, citrus, pistachio, horseradish **15**

Plats

Raviole du Dauphiné, comté, ricotta, brown butter **25**

Herbed Cavatelli, braised lamb neck ragout, parsley, pecorino **25**

French Lentils, lentil and mushroom ragoût, pistachio-miso aioli **24**

Duck Confit, cassoulet beans, leeks, kale, jus **38**

***Icelandic Cod**, toasted brioche, caviar beurre blanc, wilted spinach **36**

***Steak Frites**, 8oz creekstone beef, sauce au poivre, frites **46**

Grands Plats

serves 2-4

***Côte de Boeuf**, 36oz creekstone ribeye, bordelaise, mustard butter, pomme purée **125**

***Sole Meunière**, brown butter, lemons, capers, pomme purée **110**

Après le Plat

serves 2

traditional tableside cheese service **22**

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