Tableaux

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

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

Roasted Acorn Squash, radicchio, mustard greens, pepitas, crème fraîche **17**

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**

Coquillettes à la truffe, macaroni, jambon, mornay, sauce périgueux **27**

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

***Colette Burger**, brisket blend, dijonnaise, fromage américain, frites **25**

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.