

## Tableau

- Oeufs Chimay, duxelles filled egg, garlic cream, comté, breadcrumb 11
- \*Tartare de Boeuf, chopped creekstone farms beef, seasoned egg yolk, breadcrumb 22
- Rillettes, smoked fish, sauce piquante, dill, grilled semolina 16
- 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 13
- Parisian Carrot, toasted hazelnut, parsley, cider vinaigrette 12
- Chilled Spring Asparagus, sunchoke purée, lemon, crispy sunchoke 16
- Roasted Beets, crème fraîche, goat cheese, citrus, pistachio, horseradish 15

## Plats

- Raviole du Dauphiné, comté, ricotta, brown butter 25
- \*Colette Burger, 8oz brisket blend, dijonnaise, fromage américain, frites 25
- French Lentils, lentil and mushroom ragoût, pistachio-miso aioli 23
- Herbed Cavatelli, braised lamb neck ragoût, parsley, pecorino 24
- \*Icelandic Cod, toasted brioche, caviar beurre blanc, wilted spinach 36
- \*Steak Frites, 8oz creekstone beef, sauce au poivre, frites 46
- Poulet Frit à la Moutarde, breaded boneless half chicken, dijon, crème fraîche 34

## Grand 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

\*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.