

Tableau

- *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
Grilled Panzanella, sunflower cherry croutons, charred vegetables, quark vinaigrette 17
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

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.