

# BARDOT

BRASSERIE  
DINNER

## PETITE PLATES

**TARTE  
FLAMBÉE** 17  
bacon, sweet onions, fromage blanc

**CAVIAR DEVILED  
EGGS\*** 22  
Petrossian caviar, chive

**SHRIMP  
COCKTAIL** 23  
sauce Marie Rose, horseradish

**OYSTERS  
ROCKEFELLER\*** 20  
béarnaise, spinach

## Fruits de Mer

### SHELLFISH TOWERS

PETITE  
MP

GRANDE  
MP

### CAVIAR SERVICE\*

imperial daurenki 87 - or - golden ossetra 196  
1 oz. crème fraîche, eggs mimosa, chives, red onion,  
potato cakes

**MAINE LOBSTER** 32  
*espelette dijonnaise*

**BLUE CRAB SALAD** 22  
*remoulade, celery root*

### OYSTERS\*

*champagne minonette*

6 for 28 12 for 49

## STARTERS

**SALMON CARPACCIO\*** 21  
dill crème fraîche, cornichons, brioche

**PRIME STEAK TARTARE\*** 25  
sauce vert, crispy onion, farm egg yolk

**FRENCH ONION SOUP** 20  
classically prepared, levain crouton, cave-aged gruyere  
add black truffle +8

**FOIE GRAS PARFAIT** 29  
cider reduction, spiced walnuts, gingerbread

**ESCARGOT** 26  
classically prepared, absinthe butter, garlic, baguette

**CHEESE & CHARCUTERIE PLATE** 30  
chef selection of cured meats and artisanal cheese  
served with complimentary condiments and pickles

## SALADS

**FRISÉE AUX  
LARDONS\*** 22  
poached farm egg,  
brioche-crouton, dijon vinaigrette

**BARDOT  
SALAD** 17  
butter lettuce, shaved radish  
creamy fines herbes dressing

**MARINATED BEETS & CAMELIZED  
GOAT CHEESE MOUSSE** 22  
wild arugula, toasted hazelnuts  
cassis vinaigrette

**CRAB & ENDIVE** 27  
caper aioli, garlic streusel  
Parmigiano-Reggiano

## ENTRÉES

**ROASTED CHICKEN** 44  
mushroom bread pudding, haricot verts, sauce vin jaune

**BIG EYE TUNA AU POIVRE\*** 59  
potato rosti, bloomsdale spinach, foraged mushrooms

**CHICKEN & FOIE GRAS SAUSAGE** 44  
potato purée, sweet and sour cabbage, mustard jus

**ARTICHOKE & FROMAGE  
BLANC RAVIOLI** 46  
wild mushrooms, crispy artichoke chips

**FLOUNDER & PEARLS\*** 59  
croissant-crusted flounder, parsnip purée  
champagne-caviar beurre blanc

**DOUBLE CUT PORK CHOP\*** 49  
tokyo turnip, pear butter, natural jus

**STEAMED MUSSELS & FRIES** 44  
white wine, melted leeks, mustard butter

**DUCK LEG CONFIT** 49  
cassoulet beans, garlic sausage, baby carrots

## Steak Frites

**8oz FILET\*** 69  
**14oz PRIME DRY AGED NY\*** 77  
**16 oz BONE IN RIB EYE\*** 81

all served with duck fat fries  
maitre d' butter and garlic aioli

**ROYALE WITH CHEESE\*** 36  
steak burger, crispy pork belly, raclette  
cheese, caramelized onions, dijonnaise,  
duck fat fries

## For Two

**LOBSTER THERMIDOR** 96  
2 lb. maine lobster, brandy cream, baby spinach

**BARDOT WELLINGTON\*** 179  
12oz USDA prime filet mignon\*, bayonne ham, puff pastry  
mushroom duxelles, black truffle pomme purée  
sauce au poivre

## SIDES

**GREEN BEANS & ALMONDS** 14  
**DUCK FAT FRIES** 16

**MACARONI GRATINÉE** 19

**PARIS MUSHROOMS** 18  
**SMOTHERED FINGERLINGS** 18

\*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.