

# BARDOT

BRASSERIE

DINNER

## PETITES PLATES

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

**CAVIAR DEVILED EGGS\***  
petrossian caviar, chervil  
23

**SHRIMP COCKTAIL**  
sauce marie rose, horseradish  
25

**OYSTERS ROCKEFELLER**  
bèarnaise, spinach  
21

### Fruits de Mer

#### SHELLFISH\*

PETITE  
80

GRANDE  
179

#### PETROSSIAN CAVIAR SERVICE\*

imperial daurenki 88 - or - golden ossetra 197  
*chives, shallots, egg mimosa, dill crème fraîche, crispy potato cakes*

**MAINE LOBSTER** 33  
*espelette dijonnaise*

**BLUE CRAB SALAD** 23  
*remoulade, celery root*

#### OYSTERS\*

*champagne mignonette*  
6 for 29 12 for 50

## STARTERS

**SMOKED SALMON CARPACCIO\*** 22  
dill crème fraîche, sesame, cornichons, brioche

**STEAK TARTARE\*** 26  
filet, egg yolk, sauce verte

**FRENCH ONION SOUP** 22  
classic beef broth, levain crouton, cave-aged gruyère  
*add black truffle + 12*

**FOIE GRAS PARFAIT** 30  
cherry reduction, pistachio, gingerbread

**ESCARGOT** 27  
classically prepared, absinthe butter, garlic, baguette

**CHEESE & CHARCUTERIE PLATE** 31  
chef selection of cured meats and artisanal cheeses  
served with seasonal fruits, preserves and pickles

## SALADS

**CRAB & ENDIVE**  
caper aioli, garlic streusel  
parmigiano-reggiano  
28

**FRISÉE AUX LARDONS**  
poached farm egg  
brioche crouton, dijon vinaigrette  
23

**ROASTED BEETS & GOAT CHEESE FONDUE**  
arugula, toasted hazelnuts  
cassis vinaigrette  
23

**GARDEN SALAD**  
butter lettuce, shallots, radish  
creamy fines herbes dressing  
18

## ENTRÉES

**ROASTED CHICKEN** 45  
mushroom bread pudding, haricot verts, sauce vin jaune

**BIG EYE TUNA AU POIVRE\*** 60  
bloomsdale spinach, foraged mushrooms

**CHICKEN & FOIE GRAS SAUSAGE** 45  
potato purée, sweet & sour cabbage, mustard jus

**BOURSIN AGNOLOTTI** 47  
english peas, wild chanterelle, asparagus, mimolette  
meyer lemon beurre blanc

**FLOUNDER & PEARLS\*** 60  
croissant-crusted flounder, parsnip purée  
champagne-caviar beurre blanc

**DOUBLE CUT PORK CHOP\*** 50  
tokyo turnip, grilled apricot, apricot mustard, natural jus

**STEAMED MUSSELS & FRIES** 45  
anise cream, melted leeks, mustard butter

**GRILLED RACK OF LAMB\*** 60  
petite spring vegetables, tomato lamb jus

### Steak Frites

**8oz FILET\*** 69  
**14oz NEW YORK\*** 78  
**16 oz BONE-IN RIB EYE\*** 83

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

**ROYALE WITH CHEESE\*** 37  
steak burger, crispy pork belly  
raclette cheese, caramelized onions  
dijonnaise, duck fat fries  
*add egg + 5*

### For Two

**SEA BASS PROVENÇAL\*** 96  
braised fennel, tomato confit, mediterranean olive

**BARDOT WELLINGTON\*** 180  
12oz filet mignon\*, bayonne ham, puff pastry  
mushroom duxelles, black truffle pomme purée  
sauce au poivre

## SIDES

**GREEN BEANS & ALMONDS** 15  
**DUCK FAT FRIES** 17

**MACARONI GRATINÉE** 20

**ASPARAGUS** 19  
**ROASTED FINGERLING POTATOES** 19

\*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.