

BARDOT

BRASSERIE

DINNER

PETITES PLATES

CAVIAR DEVILED EGGS*
petrossian caviar, chives

SHRIMP COCKTAIL
sauce marie rose, horseradish

OYSTERS ROCKEFELLER
bèarnaise, spinach

Fruits de Mer

SHELLFISH*

PETITE

GRANDE

PETROSSIAN CAVIAR SERVICE*

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

MAINE LOBSTER
espelette dijonnaise

BLUE CRAB SALAD
rémoulade, celery root, espelette

OYSTERS*
champagne mignonette

STARTERS

ESCARGOT
classically prepared, absinthe butter, garlic, baguette

STEAK TARTARE*
filet, egg yolk, sauce verte

FRENCH ONION SOUP
classic beef broth, levain crouton, gruyère
add black truffle

FOIE GRAS PARFAIT
fig-port gelée, hazelnut, country bread

SMOKED SALMON CARPACCIO*
dill crème fraîche, sesame, cornichons, brioche bits

CHEESE & CHARCUTERIE PLATE
chef selection of cured meats, artisanal cheeses
preserves and pickles

SALADS

CRAB & ENDIVE
caper aioli, garlic streusel
parmigiano-reggiano

HEIRLOOM TOMATO
sherry vinegar, olive oil
shallots, basil, oregano

ROASTED BEETS
goat cheese fondue, arugula
toasted hazelnuts, cassis vinaigrette

SALADE VERTE
butter lettuce, shallots, radish
creamy fines herbes dressing

ENTRÉES

ROASTED CHICKEN
mushroom bread pudding, haricots verts
sauce vin jaune

BIG EYE TUNA AU POIVRE*
spinach, foraged mushrooms

ROYALE WITH CHEESE*
steak burger, crispy pork belly, raclette cheese
caramelized onions, dijonnaise, frisée, pickles
duck fat fries add an egg

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

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

DOUBLE CUT PORK CHOP*
tokyo turnip, peach, apricot mustard, natural jus

BOUILLABAISSE
alaskan king crab legs, shrimp, daily fish
mussels, saffron-tomato broth

GRILLED RACK OF LAMB*
ratatouille, tomato-red pepper jus

Steak Frites

8oz FILET*

4oz NEW YORK*

16 oz BONE-IN RIB EYE*

add alaskan king crab legs
add half a maine lobster
add jumbo shrimp

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

For Two

SEA BASS PROVENÇAL*

braised fennel, tomato confit, mediterranean olives

BEEF WELLINGTON*

12oz filet mignon*, prosciutto, puff pastry
mushroom duxelles, black truffle pomme purée
sauce au poivre

SIDES

GREEN BEANS & ALMONDS
DUCK FAT FRIES

MACARONI GRATINÉE

ASPARAGUS
BLACK TRUFFLE POMME PURÉE

*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.