

BARDOT

BRASSERIE

DINNER

PETITES PLATES

ESCARGOT
classically prepared
absinthe butter, garlic, baguette

SHRIMP COCKTAIL
sauce marie rose, horseradish

OYSTERS ROCKEFELLER
béarnaise, spinach

CAVIAR DEVEILED EGGS*
petrossian caviar, chives

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

OYSTERS*
champagne mignonette

STARTERS

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

BONE MARROW*
smoked sauce vierge, pickled mustard seed

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

SALADS

CRAB & ENDIVE
caper aioli, garlic streusel
parmigiano-reggiano

HEIRLOOM TOMATO & TUNA SALAD
olive oil poached tuna niçoise
red wine vinaigrette, shallots, butter lettuce

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

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

ENTRÉES

ROASTED CHICKEN
mushroom bread pudding, haricots verts
sauce vin jaune

JOHN DORY*
nori beurre blanc, asparagus

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

CAVATELLI
fall squash, caramelized cipollini onions
brown butter, sage, pecorino

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

DOUBLE CUT PORK CHOP*
roasted apple, lardon, normandy cider sauce

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

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

Steak Frites

8oz FILET*
14oz NEW YORK*
16 oz BONE-IN RIB EYE*
add alaskan king crab leg
add maine lobster tail
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.