

DINNER

Fruits de Mer

SHELLFISH TOWER*

oysters, maine lobster, shrimp cocktail, blue crab salad

PETITE

GRANDE

PETROSSIAN CAVIAR SERVICE*

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

HALF MAINE LOBSTER

espelette dijonnaise

OYSTERS*

champagne mignonette

OYSTERS ROCKEFELLER*

béarnaise, spinach

SHRIMP COCKTAIL

sauce marie rose, horseradish

STARTERS

STEAK TARTARE*

usda prime filet, egg yolk, sauce verte

FOIE GRAS PARFAIT*

cherry-port gelée, hazelnut, country bread

ESCARGOTS

classically prepared, absinthe butter

STEAMED MUSSELS & FRIES

small | large

white wine, butter, shallots, garlic, tomato
duck fat fries

CAVIAR DEVEILED EGGS

petrossian daurenki caviar, chives

CHEESE & CHARCUTERIE PLATE

chef's selection of cured meats, artisanal cheeses
preserves & pickles

SALADS & SOUP

CRAB & ENDIVE

caper aioli, garlic streusel
parmigiano-reggiano

ROASTED BEET CARPACCIO

wild arugula, toasted hazelnuts
cassis vinaigrette, whipped goat cheese

BUTTER LETTUCE SALAD

shallots, radish
creamy fines herbes dressing

FRENCH ONION SOUP

classic beef broth, sourdough crouton
cave-aged gruyère
add black truffle
add braised short rib

ENTRÉES

ROASTED CHICKEN

mushroom bread pudding
haricots verts, sauce vin jaune

SEA BASS PROVENÇAL*

braised fennel, tomato confit
niçoise olives

ROYALE WITH CHEESE*

steak burger, crispy pork belly, raclette cheese
caramelized onions, dijonnaise
frisée, pickles, duck fat fries

add an egg

FLOUNDER & PEARLS*

croissant-crusted flounder, delta asparagus
champagne-caviar beurre blanc

HERITAGE PORK CHOP*

stone fruit, bacon lardons
pearl onions, mustard jus

RED WINE BRAISED SHORT RIB

petite root vegetables
whipped potato, beef jus

Steak Frites

8 oz. FILET*

14 oz. NEW YORK*

all served with duck fat fries, maître d' butter
garlic aioli, sauce bordelaise

add seared foie gras

add maine lobster tail

add jumbo shrimp

add black truffle

For Two

BARDOT WELLINGTON*

12 oz. USDA prime filet mignon*, bayonne ham, puff
pastry mushroom duxelle, truffle whipped potatoes
sauce au poivre

SIDES

GREEN BEANS & ALMONDS

ASPARAGUS & GRIBICHE

MACARONI GRATINÉE

PLAIN OR DUCK FAT FRIES

TRUFFLE WHIPPED POTATO