

DINNER

Fruits de Mer

SHELLFISH TOWER*

oysters, maine lobster, shrimp cocktail, blue crab salad

PETITE
89

GRANDE
190

PETROSSIAN CAVIAR SERVICE*

imperial daurenki 95 - or - golden ossetra 197

chives, shallots, egg mimosa
dill crème fraîche, crispy potato cakes

HALF MAINE LOBSTER 56

drawn butter, grilled lemon

OYSTERS*

champagne mignonette
6 for 32 12 for 54

OYSTERS ROCKEFELLER*

béarnaise, spinach
4 for 23

SHRIMP COCKTAIL 29

sauce marie rose, horseradish

STARTERS

STEAK TARTARE* 28

filet mignon, egg yolk, sauce verte

FOIE GRAS PARFAIT* 30

cherry-port gelée, hazelnut, country bread

ESCARGOTS 29

classically prepared, absinthe butter

STEAMED MUSSELS & FRIES

small 26 | large 45

belgian ale, heirloom tomato, shallots

BIGEYE TUNA CARPACCIO* 29

citrus vinaigrette, red pepper aioli, avocado

CAVIAR DEVEILED EGGS* 24

petrossian daurenki caviar, chives

CHEESE & CHARCUTERIE PLATE 28

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

SALADS & SOUP

CRAB & ENDIVE 29

caper aioli, garlic streusel
parmigiano-reggiano

ROASTED BEETS 24

wild arugula, toasted hazelnuts
cassis vinaigrette, whipped goat cheese

GARDEN SALAD 19

seasonal vegetables
citronette, espelette

FRENCH ONION SOUP 24

classic beef broth, sourdough crouton
cave-aged gruyère
add braised short rib +14
add black truffle +15

ENTRÉES

ROASTED CHICKEN 48

mushroom bread pudding
haricots verts, sauce vin jaune

SEA BASS CASSOULET* 59

fava beans, smoked bacon
tomato confit, baby artichokes

ROYALE WITH CHEESE* 39

steak burger, crispy pork belly, raclette cheese
caramelized onions, dijonnaise
frisée, pickles, duck fat fries
add egg* +5

FLOUNDER & PEARLS* 62

croissant-crusted flounder, asparagus
champagne-caviar beurre blanc

GRILLED LAMB CHOPS* 62

vadouvan, salt baked fennel
olive-tomato vinaigrette, lamb jus

RED WINE BRAISED SHORT RIB 56

petite root vegetables
whipped potato, beef jus

Steak Frites

8 oz. filet mignon* 72

14 oz. new york* 79

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

add black truffle +15
add jumbo shrimp* +29
add seared foie gras* +32

For Two

BARDOT WELLINGTON 189

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

SIDES

GREEN BEANS & ALMONDS 16

GRILLED ASPARAGUS 18

MACARONI GRATINÉE 22

ROASTED MUSHROOMS 19

PLAIN OR DUCK FAT FRIES 14

TRUFFLE WHIPPED POTATOES 19