

🌀 Entrées 🌀

🌀 Pâtes 🌀

BUTTERNUT SQUASH RAVIOLI, BROWN BUTTER/SAGE/CREAM/LEMON/PARMESAN \$21

TRUFFLED LOBSTER MAC & CHEESE, TALEGGIO/BLACK TRUFFLE/LOBSTER/BREAD CRUMBS/
LOBSTER INFUSED BÉCHAMEL/CHIVES \$28

🌀 Poisson et Fruits de Mer 🌀

***FAROE ISLAND SALMON**, SLOW COOKED SALMON FILET/PARSNIP PURÉE/CRANBERRY LENTILS/
TOMATO-BRAISED SPINACH \$25

***ICELANDIC LOIN OF COD**, PAN SEARED WITH ROASTED CAULIFLOWER/CONFIT CHERRY TOMATOES/
CRAB - PARMESAN SAUCE \$28

BOUILLABAISSE, CLAMS/MUSSELS/SHRIMP/CALAMARI/SALMON/LOBSTER/HALIBUT/
LOBSTER BROTH/MUSTARD AIOLI/GRILLED BREAD \$36

***SCALLOPS**, GEORGES BANK SCALLOPS/MINT PEA CRÈME/ROASTED CARROTS/PARISIAN GNOCCHI/
PROSCIUTTO CHIPS/ONION MARMALADE \$32

🌀 Viandes et Volailles 🌀

BRAISED LAMB SHANK, VANILLA INFUSED BRAISED LAMB SHANK/MUSHROOM AND FIG RISOTTO/
ROASTED DELICATA SQUASH \$28

SPICED & BRINED BERKSHIRE PORK CHOP, MAPLE SWEET POTATOES/CRISPY BRUSSELS SPROUTS/
BABY KALE & PICKLED FRESNO PEPPER SALAD/GORGONZOLA CHEESE \$26

ROAST AIRLINE CHICKEN CORDON BLEU, GRUYÈRE/JAMBON DE BAYONNE/DUCK FAT ROASTED POTATOES/
GARLICKY BROCCOLI/DRIED APRICOTS/CHICKEN DEMI GLACE \$26

DUCK MILANAIS, PANKO-BREADED DUCK BREAST/ORANGE CASHEW NOISETTE/
WATERCRESS CITRUS SALAD \$32

***CLASSIC STEAK FRITES**, 1 1oz. BAVETTE STEAK/ROASTED GARLIC-MARROW BUTTER/GRILLED ASPARAGUS/
BORDELAISE SAUCE \$29

***FILET AU POIVRE**, 8oz. FILET MIGNON/GREEN, PINK & BLACK PEPPERCORN CRUST/
WILD MUSHROOMS/SAGE MASHED POTATOES \$38

🌀 Légumes et Pommes \$7ea. 🌀

PARSLIED YUKON POTATOES

GARLICKY BROCCOLI, CRUSHED RED PEPPER

SAUTÉED SPINACH

PARMESAN-TRUFFLE FRITES

ROASTED MIXED MUSHROOMS

BRUSSELS SPROUTS ALMONDINE

GRILLED ASPARAGUS

CRISPY SHISHITO PEPPERS, LIME

GUARA PIMENTA/EXECUTIVE CHEF

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergies or dietary restrictions before ordering.
A gratuity of twenty percent will be added to parties of six or more.