

# maison

**Onion Soup Croquette**, mimolette \$7

**Salmon Rilette**, lemon, everything spice, rye \$18

**Pate de Campagne**, dijon, cornichons, batard \$19

**Foie Gras Torchon**, strawberry, brioche \$25

**Steak Tartare**, shiitake vinaigrette, mimolette, marcona almond \$18\*

**Lyonnaise Salade**, poached egg, black truffle sausage, dijon vinaigrette \$19\*

**Mushroom Tart**, fromage blanc, onion jam, parmesan, petite salade \$20

**Leeks Vinaigrette**, vichyssoise, hazelnut, truffle vinaigrette \$19

**Burgundy Escargot**, ramp butter, baguette \$18

**Littleneck Clams Bourride**, fennel, bacon, pastis, batard \$19

**Crispy Flounder**, asparagus, english pea, dill, vadouvan curry broth \$35

**Diver Scallop**, bacon, artichoke barigoule, asparagus, olive \$36\*

**Monkfish Chop Amandine**, cauliflower, caper, brown butter jus \$37

**Chicken Rice Pilaf**, spring vegetables, lemon, chicken jus \$33

**Spiced Duck Confit**, lentils, foie gras, banyuls jus \$37

**Steak Frites**, green peppercorn-cognac sauce \$36\*

**Rabbit en Croute**, artichoke, parsnip, english pea, black truffle \$37

**Field Pea Gratin**, spring onion soubise, gruyere \$12

**Clarified Butter Pommes Frites**, béarnaise aioli \$9

**Salade Verte**, dijon vinaigrette, fines herbs \$13

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

\* Parties of 6 or more are subject to 20% Gratuity.

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## bulles

**NV Chenet CHARDONNAY/COLOMBARD**

"Brut", Languedoc \$10/40\*

**NV Champliou PINOT NOIR blend**

Crémant de Bourgogne \$17/68\*

**NV Foucher CHENIN/CHARDONNAY**

Crémant de Loire \$14/56\*

**2016 Nicaise CHAMPAGNE VARIETALS**

Champagne \$26/104\*

**NV Laurent-Perrier CHAMPAGNE VARIETALS**

Champagne \$122

## blanc

**2021 Buisse MELON**

Muscadet Sèvre et Maine, Loire Valley \$13/52\*

**2021 Bichot CHARDONNAY**

Burgundy \$13/52\*

**2022 Guy Allion SAUVIGNON BLANC**

Touraine, Loire Valley \$13/52\*

**2022 Brocard CHARDONNAY**

Chablis \$14/56\*

**2021 Careme CHENIN BLANC**

Loire Valley \$13/52\*

**2020 Clos Signadore VERMENTINO**

"A Mandria" Patrimonio, Corsica \$92

**2022 Thomas SAUVIGNON BLANC**

Sancerre \$92

**2022 Marc Soyard CHARDONNAY**

Coteaux de Dijon, Burgundy \$98

**2021 Trimbach RIESLING**

Alsace \$84

**2021 Careme CHENIN BLANC**

Vouvray, Loire Valley \$98

## rosé

**2022 Boudignon CABERNET FRANC**

Loire Valley \$14/56\*

**2022 Triennes CINSAULT blend**

Provence \$14/56\*

## rouge

**2022 Millet PINOT NOIR**

Menetou-Salon, Loire Valley \$15/58\*

**2022 Burgaud GAMAY**

Morgon, Beaujolais \$15/60\*

**2020 Clos La Coutale MALBEC/MERLOT**

Cahors \$14/56\*

**2020 Colombo GRENACHE/SYRAH/MOURVÈDRE**

Rhone Valley \$14/56\*

**2019 Antonins CABERNET SAUVIGNON blend**

Bordeaux \$15/58\*

**2021 Cotton GAMAY**

Fleurie, Beaujolais \$100

**2021 Jean Royer GRENACHE/SYRAH/MOURVÈDRE**

Châteauneuf-du-Pape, Rhône \$116

**2021 Clos Maia GRENACHE NOIR blend**

Languedoc \$98

**2020 Mongravey CABERNET SAUVIGNON/MERLOT**

Margaux, Bordeaux \$118

**2020 Clos Fornelli NIELLUCCIO**

Corsica \$66

**2021 Cecillon SYRAH**

Saint-Joseph \$100

**2022 Chanzy PINOT NOIR**

Burgundy \$96

## réserve

**2005 Moulin Touchais CHENIN BLANC**

Coteaux du Layon, Loire Valley \$152

**2019 Girardin CHARDONNAY**

Meursault, Burgundy \$198

**2017 Brochard SAUVIGNON BLANC**

Chavignol, Sancerre \$144

**2021 1er Cru Monnot PINOT NOIR**

Meursault, Burgundy \$174

**2022 Dutraive GAMAY**

Fleurie, Beaujolais \$116

**2016 Grand Cru Croix Canon MERLOT blend**

Saint Emilion, Bordeaux \$186