

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, bacon, truffle vinaigrette \$18*

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

Roasted Chicken Farci, ramp spaetzle, tarragon, whole grain mustard jus \$36

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

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

Rabbit en Crouete, 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.

maison

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