

## Desserts

<b>Blueberry Beignets</b> <i>Blueberry Compote, Crème Anglaise</i>	12
<b>Apricot Basque Cheesecake</b> <i>Chantilly Cream, Apricot Preserve</i>	13
<b>Matcha Profiterole</b> <i>Matcha Ice Cream, Hot Dark Chocolate Sauce</i>	13
<b>Black Forrest Cake</b> <i>Ganache, Chocolate Biscuit, Cherries</i>	14
<b>Sorrento Lemon</b> <i>Lemon Mousse, Lemon-Yuzu Granité</i>	16
<b>Tarte Tropicane</b> <i>Diplomat Cream, Seasonal Summer Fruit</i>	17

## Glacé Du Jour

<b>Choice of One Freshly Spun Flavor of Ice Cream or Sorbet</b>	12
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## Dessert Wines & Digestifs

<b>Tokaji 5</b> <i>Puttonyos Royal Tokaji Wine Company 2013 500ml</i>	25/125
<b>Sauternes</b> <i>Chateau Suduiraut 1995 750ml</i>	25/200
<b>Sauternes</b> <i>Chateau Roumieu-Lacoste 2016 375ml</i>	70
<b>Sauternes</b> <i>Chateau d'Yquem 2007 375ml</i>	650
<b>Ruby Port</b> <i>Graham's 6 Grapes</i>	12/145
<b>Vintage Port</b> <i>Quinta do Infantado 2013</i>	135
<b>Tawny Port</b> <i>Warre's 10 year</i>	18/125
<b>Tawny Port</b> <i>Graham's 20 year</i>	26/195
<b>Tawney Port</b> <i>Graham's 30 year</i>	55/325

## Coffee & Tea *Featuring Intelligentsia & Kusmi*

<b>Brewed Coffee</b>	4	<b>English Breakfast</b>	3.5
<b>Espresso</b>	4	<b>Spearmint Green Tea</b>	3.5
<b>Macchiato</b>	4	<b>Ginger &amp; Lemon Green Tea</b>	3.5
<b>Cappuccino</b>	5	<b>Chamomile</b>	3.5
<b>Café Latte</b>	5	<b>BB Detox Maté</b>	3.5

## Cocktails

<b>Alouette</b> <i>5yr Rum, Contratto Bitter, Carmelized Pineapple, Cinnamon, Nutmeg, Lime</i>	18
<b>Zou Bisou Bisou</b> <i>Lemongrass-Infused Vodka, Pamplemousse, Ginger, Lemon, Fever Tree Tonic</i>	18
<b>San Simón</b> <i>Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime</i>	19
<b>Masculin Féminin</b> <i>Bourbon, Genepy Alpes, Sweet Vermouth</i>	19
<b>Barcelonette</b> <i>Mezcal, Aloe Vera, Cucumber, Winter Melon, Agave, Lime</i>	19
<b>Salut Le Copains</b> <i>Vodka, Lillet, Blackberry Preserves, Lemon, Sparkling Wine</i>	19
<b>Aviation</b> <i>Gin, Maraschino, Crème de Violette, Lemon</i>	19
<b>Lemmy Caution</b> <i>Whiskey, Tobacco Nectar, Xocolatl Mole, Orange Bitters</i>	20

## Zero Proof

<b>Yuzu Confessional</b> <i>Kusni BB Detox Tea, Merlot Grape Juice, Yuzu Sparkling Water</i>	12
<b>Epices Bobos</b> <i>Fresh Cucumber, Agave, Lime, Seedlip Grove 42, Mustard Seed</i>	12

## Beer

<b>IPA</b> <i>Bronx Brewery, No Resolutions, NY</i>	9	<b>Sour</b> <i>Dogfish Head SeaQuench, Milton DE</i>	9
<b>Lager</b> <i>Stella, European Pale Lager, Belgium</i>	9	<b>Wheat</b> <i>Kronenbourg Blanc, Alsace, France</i>	10

## Plateau de Fruits de Mer

Assorted Raw Bar of Oysters, Shrimp & King Crab Cocktail 39

### Hors d'oeuvres

<b>Oysters du Jour</b> Mignonette & Fresh Lemon	4 ea.
<b>Warm Dates</b> Marcona Almonds, Roquefort Cheese	7
<b>Grilled Oyster Mushroom Brochette</b> Mâche Salad, Basil Pistou	19
<b>Hamachi Crudo</b> Cavaillon Melon, Florence Fennel, Black Olive Oil	21
<b>Burrata</b> Nardello Peppers, Lemon Thyme, Chickpea Pancake	22
<b>Yellowfin Tuna Cru</b> Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve	23

### Appetizers

<b>Salade Verte</b> Radish, Pea Confit, Cucumber, Sherry Vinaigrette	16
<b>Tomato Provençal</b> Capers, Shallot, Champagne Vinegar	18
<b>Steak Tartare</b> Horseradish, Olive Tapenade, Gaufrette Chips	19
<b>Chilled Watermelon</b> Valbreso Feta, Thassos Olives, Pastèque Vinaigrette	21
<b>Octopus Grillé</b> Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs	23
<b>Potato Chip Omelette</b> Kaluga Caviar, Crème Fraîche	27

### Entrées

<b>Summer Squash Ragoût</b> Zucchini Pesto, Pinenuts, Squash Blossom Gemolata	33
<b>Pané Diable</b> Breaded Chicken Breast, Mustard, Endive, Stone Fruit	35
<b>Rotisserie Chicken</b> La Ratte Potatoes, Kishka, Chasseur Sauce	36
<b>Faroe Island Salmon</b> Fava & Corn Succotash, Fines Herbes, Harissa	37
<b>Diver Scallops</b> Snow Peas, Pea Leaves, Fresh Italian Chiles, Lemon	39
<b>Atlantic Halibut</b> Cerignola Olives, Fino Verde Basil, Heirloom Tomato Vinaigrette	45
<b>Black Truffle Fettuccine</b> French Butter, Cracked Pepper, Parmesan	49
<b>Lamb Chops</b> Eggplant, Mint, Taggiasca Olive & Fig Tapenade	52

### Plats Royale

<b>8oz Prime Cheeseburger</b> Cheddar, Tomato Provençal, Pain au Lait Bun	28
<b>8oz Filet Mignon 'Banquiere'</b> Paris Mushroom Duxelle, Bordelaise	54
<b>16oz Entrecôte Au Poivre</b> Escargot Butter, 'Steak Frites'	59
<b>24oz Prime Aged Ribeye</b> Rotisserie Leeks, Sauce Vert	79

### Accoutrements

<b>Cous Cous Jardinière</b>	12	<b>Spinach</b>	12
<b>Garnet Sweet Potato</b>	12	<b>Macaroni Gratin Jambon</b>	14