

Delivery & Takeout Menu

Appetizers

Warm Dates Marcona Almonds, Roquefort Cheese	7
Salade Verte Radish, Pea Confit, Cucumber, Sherry Vinaigrette	16
Tomato Provençal Capers, Shallot, Champagne Vinegar	18
Mushroom Skewer Grilled Mushrooms, Basil Sauce	19
Steak Tartare* Horseradish, Olive Tapenade, Gaufrette Potato Chips	19
Hamachi Crudo* Celery Hearts, Apple, Black Olive Oil	21
Burrata Marinated Peppers, Lemon Thyme, Chickpea Pancake	22
Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs	23

Entrées

8oz Prime Cheeseburger* Cheddar, Lettuce, Tomato, Brioche Bun, Hand Cut Fries	28
Autumn Squash Honeynut, Delicata, Grains, Pomegranate Vinaigrette	33
House Made Fettuccine French Butter, Parmesan, Cracked Pepper add Fresh Shaved Black Truffle +15	34
Pané Diable Breaded Chicken Cutlet, Mustard, Endive, Asian Pear	35
Rotisserie Chicken Parsnip, Kishka, Chasseur Sauce	36
Faroe Island Salmon* Cous Cous, Salsa Verde, Cherry Tomato Vinaigrette	37
Diver Scallops Carrots Vichy, Broccoli Rabe, Carrot-Coriander Sauce	39
Atlantic Halibut Spinach, Green Grapes, Almonds, Brown Butter	45

Plats Royale

Grilled Lamb Chops* Romanesco Cauliflower, Mint, Olive & Fig Tapenade	52
8oz Filet Mignon* Paris Mushroom Duxelle, Shaved Mushrooms, Bordelaise	54
16oz New York Strip 'Au Poivre'* Escargot Butter, Peppercorn Sauce, 'Steak Frites'	59
24oz Prime Aged Ribeye* Rotisserie Leeks, Sauce Vert	79

Sides

Vegetable Cous Cous	12	Roasted Sweet Potato	12
Sauteéd Spinach	12	Brussels Sprouts	12
Market Cauliflower	12	Macaroni Gratin Jambon	14
		<i>Vegetarian upon request</i>	

Desserts

Fresh Baked Tarte Autumn Fruit Apple	11
Apple Beignets Spiced Apple Compote, Cream	12
Crème Caramel Vanilla, Fresh Blood Orange	13
Meringue Cake Vanilla Cream, Lemon Meringue	14
Rum Soaked Cake Rum Soaked Pineapple, Vanilla Cream	18

Join us for Brunch

Saturday & Sunday 11:30am-3:30pm