



Starters

FROG LEGS	19
espelette chili, lemon, brown butter, celery leaves	
POMMES FRITES	14
hand cut potatoes, duck fat, garlic, house aioli	
MOULES PROVENÇAL	20
PEI mussels, shallot, garlic, white wine, butter, tomato concassé, grilled baguette <i>with frites</i> 26	
TINNED FISH	14
sardines, boquerones, smoked oysters, Dijon, aged sherry, Calabrian chili, Castelvetrano olives, house made rosemary crackers	
BEEF TARTARE	20
Marbled Ranch Angus, cornichon, caper, shallot, cured duck egg yolk, pommes gaufrettes	
BREAD BASKET	5
French baguette, French cultured butter	

Soups & Salads

FRENCH ONION SOUP	16
elk stock, caramelized onion, crostini, gruyère	
WHITE BEAN SOUP	14
Tarbais beans, heirloom carrot, kale, bread crumb	
SPRING PEA SALAD	14
butter lettuce, peas and shoots, Manchego, macadamia nuts, mint Green Goddess	
SALAD LYONNAISE	16
frisée, Daniel's bacon lardons, croutons, leek, poached quail egg, Dijon vinaigrette	

Entrees

TORTELLINI	32
rabbit sausage, house made pasta, fava beans, Daniel's bacon lardons, pecorino, brodo	
HALIBUT BARIGOULE	38
heirloom carrot, artichoke, pearl onion, pommes tournée, lemon, white wine	
STEAK FRITES	36
Marbled Ranch Wagyu bavette, asparagus, béarnaise, duck fat frites <i>add prawns</i> 48	
PHEASANT BREAST	36
leek soubise, pommes fondantes, broccolini, scallion coulis	
MUSHROOM RISOTTO	26
yellowfoot chanterelle mushrooms, black trumpet mushroom duxelles, arugula, leek, chèvre, balsamic <i>add duck confit</i> 36	

Desserts

CRÈME FRAÎCHE ICE CREAM	12
honeycomb, pistachio, Frantoia olive oil	
PAVLOVA	12
meringue, lemon pastry crème, fresh berries	
CHOCOLATE MOUSSE	12
Belgian chocolate, house made marshmallow, graham cracker crumble, cocoa nibs	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.