



## HORS D'OEUVRES

### **SUMMER BURRATA | 20**

heirloom carpaccio, strawberry,  
mint, basil, parmesan tuile

### **GUACAMOLE | 10**

tortilla chips, salsa roja, cotija

### **DEVILED EGGS | 9**

bacon, crème fraîche, sweet relish, fresno

### **CHARCUTERIE & CHEESE BOARD | 25**

honeycomb, dried fig,  
pickled vegetables, toasted bread

### **TOMATO GAZPACHO | 11**

watermelon, olive oil, white beans,  
basil, croutons

### **AHI TUNA TARTARE | 19**

dill, ginger, lemon juice, sesame oil,  
toasted nori baguette

### **MUSSELS PROVENCAL | 19**

onion, rosemary, tomato,  
olive oil toasted baguettes

### **PLANCHA ROASTED OCTOPUS | 22**

chimichurri, mango, fennel, cilantro

### **CRISPY BRUSSEL SPROUTS | 14**

cauliflower, pickled beets, bacon,  
remoulade, pecorino

### **MARKET FRESH CRUDITES | 15**

spicy hummus, herbed yogurt,  
corn crackers

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## GOLDEN OSETRA CAVIAR

**1oz | 120**

warm blinis, crème fraîche, chopped eggs,  
chives, caper berry, diced onions

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## GREENS

### **CLASSIC CAESAR | 13**

romaine, parmigiano, garlic herb croutons

### **WEDGE SALAD | 12**

apple smoked bacon, bleu cheese, croutons

### **PARISIAN SALAD | 11**

red oak & bibb lettuce, french mustard vinaigrette

### **CHOPPED TUSCAN KALE | 12**

peanuts, scallions, mint, ginger

Please be aware that some menu items may not list all of the dishes ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## FROM THE TERROIR

**ROASTED RACK OF LAMB | 37**  
pesto mozzarella, braised potatoes,  
tomatoes, mini squash, lavender mustard

**HERB ROASTED CHICKEN | 27**  
pomme purée, green beans,  
paris mushrooms sauce

**CHICKEN PAILLARD | 26**  
spinach & arugula salad, parmesan,  
pesto, pine nuts, cherry tomatoes

## FROM THE SEA

**PLANCHA ROASTED BRANZINO | 34**  
sauce vierge, pomme purée,  
black olive tapenade

**PAN SEARED ATLANTIC SALMON | 34**  
salmon roe beurre blanc, roasted gala apple,  
fondue spinach, lemon

**BLACK TRUFFLE SCALLOP RISOTTO | 39**  
roasted scallops, bordelaise sauce,  
king oyster mushrooms

## SIMPLY GRILLED

**CENTER CUT FILET MIGNON 8oz | 49**  
**PRIME RIBEYE 14oz | 55**  
**38oz TOMAHAWK | 140**

**ATLANTIC SALMON | 24**  
**BRANZINO | 30**  
**WILD ATLANTIC SCALLOPS | 30**

simply grilled are served with a choice of sauce  
peppercorn | bordelaise | beurre blanc | chimichurri

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## CHEF PASCAL'S SIGNATURE DISH

**BEEF AND CAVIAR | 85**  
black angus tenderloin, bordelaise  
braised potato, grilled asparagus, gold leaf

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## ADDITIONS | 10

**TRUFFLED PARMESAN FRIES**

**POMME PURÉE**

**GRILLED ASPARAGUS**

**SAUTEED SPINACH**

**CRISPY BRUSSELS**

## VEGAN & VEGETARIAN

**VEGAN MEATBALLS | 22**  
quinoa meatballs, braised kale,  
cashew yogurt, green beans

**CURRY CAULIFLOWER RISOTTO | 24**  
honey roasted squash, zucchini purée

**FRESH FETTUCCINE GENOVESE | 22**  
toasted pine nuts, basil,  
parmesan, virgin olive oil