

HORS D'OEUVRES

BREAD & FAT 7
french baguette, house-cultured butter

Frites 7
beef fat fries, garlic aioli, ketchup

CHICKEN LIVER PARFAIT 14
elderflower gelée, pickles, mustards, crostini

SMOKED STEELHEAD 16
trout roe, escabeche, verdita, chartreuse, saltine cracker

ESCARGOTS 19
french snails, maître d'hôtel butter, puff pastry, charred lemon

STEAK TARTARE* 19
dry-aged beef, farm egg variation, wholegrain mustard

MOULES MARINIÈRES 21
PEI mussels, maître d'hôtel butter, garlic, shallot, fine herb, white wine

OYSTERS ROCKEFELLER 28
absinthe, cream, persillade, half dozen

CHARCUTERIE ET FROMAGE

~ Served with quince paste, marinated olives, pickles, mustard, & crostini ~

CHARCUTERIE 28
mix of four fermented, ground salumi & whole muscle dry-cured meats | 4 oz

FROMAGE SELECTION 10/oz
rotating artisan cheese

FRUITS DE MER

MAUI OYSTER SHOOTER* 12
quail egg, trout roe, verdita, shiso leaf

OYSTERS* 24
1/2 dozen east & west coast, seasonal mignonette

CAVIAR SERVICE*
*siberian classic 95
platinum osetra 125*

SHRIMP COCKTAIL 21
oishii shrimp, michelada cocktail, dijonnaise



SOUPE ET SALADE

CLASSIC FRENCH ONION SOUP 15
veal stock, gruyere, emmental, crostini

LOBSTER BISQUE 21
maine lobster, cognac, puff pastry

RIVIERA 15
verjus vinaigrette, haricots verts, oil-cured olive, fingerling potato, soft-boiled egg

FRISÉE AUX LARDONS 16
*bacon, champagne vinaigrette, 1-hour egg, gaufrette potato
~ add 3-piece fried oyster [+10] ~*

GRILLED CUCUMBER 15
grilled persian cucumber, farro, honey yogurt, ravigote, english peas, mint

BIBB 13
ossau-iraty, chive, creamy dijon vinaigrette

PLATS

BISTRO BURGER* 18
brioche, steak, butter, dijonnaise, red onion relish, gruyere, vargo bros pickle

CROQUE MADAME 19
baguette, mornay, smoked ham, sunny side up egg

PARISIAN GNOCCHI 34
morel mushroom, fava beans, peas, garlic & leek confit, white wine, preserved lemon

CORNISH HEN 36
confit leg & thigh, roasted airline, black garlic natural jus, seasonal vegetables

DORADE ROYALE* 52
whole broiled fish, golden tomato beurre blanc, cherry tomato confit, grilled spring onion

BOUILLABAISSE* 45
lobster head broth, scallop, shrimp, mussels, saffron fish, crostini au rouille

STEAK FRITES*
~ served with beef fat fries & maître d'hôtel butter ~

8oz prime flatiron 42
16oz prime, dry-aged ribeye 68

*Due to the nature of seafood, all items are subject to availability. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing an order, please inform your server if anyone in your party has a food allergy.