

RAW

EAST & WEST COAST OYSTERS, CHERRYSTONE CLAMS MP
 Juniper Mignonette, Yuzu Cocktail Sauce, Lemon

KALUGA CAVIAR 60 / OZ
 Buttered Brioche

PETITE PLATEAU 135
 East & West Coast Oysters, Cherrystone Clams,
 Nova Scotia Lobster Cocktail, Snow Crab Claws

LE GRANDE COQUILLAGE MP
 East & West Coast Oysters, Whole Dressed Lobster, Chilled Prawns,
 Snow Crab Claws, Sea Urchin, Hamachi Crudo,
 Marinated Spanish Anchovy, Smoked Oysters

YELLOWTAIL CRUDO 28
 Porcini and Truffle Preserves, Citrus, Chili

ROMAINE & HERB SALAD 17
 Market Radishes, Haricot Verts, Dill Dressing

BARELY COOKED

MARINATED OLIVES 6
 Lavender, Rosemary, Lemon, Pernod

IPA BATTERED DATES 12
 Smoked Wild Boar, Whole Grain Mustard

BLACK KALE SALAD 16
 Grilled Bread, Parmesan, Smoked Caper Dressing

VEAL CARPACCIO 19
 Coffee, Juniper, Porcini, Black Anchovy, Marjoram

SAVORY PLUM TART FOR TWO 23
 Black Pepper, Wild Arugula, Parmesan

CHICKEN LIVER PATE 17
 Blackberry Conserva, Whole Grain Mustard

FROM THE SEA

BRANZINO FOR TWO 46
 Rosemary en Croute, Lemon

LOBSTER SAINT JACQUES MP
 Chanterelles, Charred Lemon, Sherry, Lavender

OF THE LAND

MILK BRAISED PORK SHOULDER 34
 Jasmine Rice Soubise, Hen of the Woods Mushrooms, Sage

HAY SMOKED MUTTON CHOP 78
 Candied Chestnuts, Champagne, Sauce Albufera

CHERRYWOOD SMOKED PORK CHOP 72
 Bing Cherry Conserva, Mustard Seed, Savory

APPLEWOOD SMOKED RABBIT FOR TWO 87
 Rhubarb, Snail Butter, Elderflower, Laurel

SEA PIE 110
 Smoked Boar, White Wine Braised Lamb Shank, Pork Cheek & Duck Leg,
 Cannellini Beans, Cippolinis, Rosemary Crust, Herbed Gravy

for 2-4 guests

ROAST DUCK FLAMBE 120
 Cherry Jus, Fingerlings Lyonnaise

45 DAY DRY AGED BURGER 38
 Red Wine Caramelized Onions, D'affinois, Brioche

BRAISED OXTAIL 32
 Mash, Madeira, Prunes, Thyme

SHORT RIB & BAYLEY HAZEN PIE 36
 Fingerlings, Pearl Onions, Bone Marrow, Suet Crust

CHAMPVALLON DE TETE 34
 Beef Cheek, White Wine Braised Veal, Cremini, Chanterelles

FOIE DE VEAU 29
 Roasted Shallots, Cherry & Beef Dripping Bordelaise

60 DAY DRY AGED COTE DE BOEUF 85
 Marrow Blistered Blackberries, Charred Prawn Butter

BUTCHER'S BLOCKS FOR THE TABLE

LAVENDER AGED BEEF RIB 9 / OZ
 Black Anchovy, French Oak, Herbs de Provence Butter

160 DAY WHISKEY AGED TOMAHAWK RIB EYE MP
 Lobster Butter, Smoked Vanilla, Australian Winter Truffles, Thyme

FOR THE TABLE

ALLIUMS & FOIE GRAS, COUNTRY BREAD, COMTE, SMOKED BOUILLON 32

HERBED TRUFFLE FRIES 12

ROASTED CARROTS, HAZELNUT, BLACK ANCHOVY 14

TARTIFLETTE, SAUTEED ONIONS, SAGE, D'AFFINOIS 19

"The devil is in the details. But so is salvation."
 Hyman G. Rickover

*The kitchen is happy to accommodate vegan & vegetarian options upon request.
 Please discuss with your server.*