



Starters

FROG LEGS	18
espelette chile, 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 concasse, grilled baguette with frites 26	
GRILLED LEEK VINAIGRETTE	16
local duck egg gribiche, brioche, winter truffle	
LAMB RIBS	20
Chicken Creek Farm lamb, cous cous, pine nuts, mint, cilantro, sumac, preserved lemon, pomegranate	
BREAD BASKET	5
French baguette, French cultured butter	

Soups & Salads

FRENCH ONION SOUP	14
elk stock, caramelized onion, crostini, gruyère	
ROASTED CHESTNUT SOUP	14
apple, fennel, crème fraîche	
WARM BEET SALAD	12
honey whipped chèvre, walnut, tarragon, shallot, sherry vinaigrette	
WINTER CITRUS SALAD	14
blood orange, fennel, cured olives, frisée, boquerones, baguette, Frantoia	

Entrees

RABBIT FRICASSÉE	34
local chanterelles, pearl onions, Dijon cream sauce, spätzle	
JOHN DORY	28
winter squash gnocchi, sage, prosciutto, brown butter hollandaise	
ELK SHORT RIBS RAGU	36
Blue Bean espresso, Calabrian chile, hazelnut gremolata, house made pappardelle, pecorino Romano	
NEW YORK STRIP	34
Marbled Ranch Angus, pommes pavé, heirloom carrots, bordelaise, carrot top compound butter	
CELERY ROOT AU POIVRE	24
brandy cream sauce, confit potatoes, black trumpet mushrooms, sunchokes	

Desserts

CRÈME FRAÎCHE ICE CREAM	12
huckleberry compote, pistachio	
FINANCIER	12
brown butter - almond cake, almond purée, apple, calvados crème anglaise	
CHOCOLATE MOUSSE	12
Belgian chocolate, whipped mascarpone, 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.