



## 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	
FOIE TORCHON	22
frangipane, almond tuile, pomegranate with a glass of Sauternes 32	
BREAD BASKET	5
French baguette, French cultured butter	

## Soups & Salads

FRENCH ONION SOUP	14
elk stock, caramelized onion, crostini, gruyère	
BORSCHT	12
beet, carrot, cabbage, crème fraiche, dill	
ENDIVE SALADE	14
apple, Maytag Blue cheese, walnuts, champagne walnut vinaigrette	
GRILLED RADICCHIO SALADE	16
kale, currants, Daniel's Meats lardons, chèvre, Dijon vinaigrette	

## Entrees

RABBIT FRICASSÉE	36
local chanterelles, pearl onions, Dijon cream sauce, spätzle	
ELK SHORT RIBS RAGU	36
Blue Bean espresso, Calabrian chile, hazelnut gremolata, house made pappardelle, pecorino Romano	
SCALLOPS	38
celeriac & apple purée, Calvados crème, sunchokes	
BEEF TENDERLOIN	42
Marbled Ranch Angus, pommes Robuchon, Brussels sprouts, bone marrow bordelaise	
FARRO RISOTTO	28
squash, kale, pine nuts, mascarpone crème, maple gastrique	

## Desserts

CRÈME FRAÎCHE ICE CREAM	12
huckleberry compote, almond crumble	
CARROT CAKE	12
currants, pistachio, mascarpone cream cheese frosting	
BASQUE CAKE	12
chocolate crème anglaise, ganache, orange	

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