

PREMIERS PLATS

Gougères	10
<i>36-month aged Comté espuma</i>	
Kanpachi Crudo	18
<i>Green strawberry, lime, rhubarb consommé</i>	
Housemade Charcuterie Board	18
<i>Grain mustard, house pickles, grilled baguette</i>	
Chilled Sweet Pea Velouté	14
<i>Preserved lemon, parmesan espuma, sugar snap pea</i>	
Poached Asparagus Salad	16
<i>Brown butter-blue crab, mustard greens, young radish, tarragon emulsion</i>	
Beef Tartare	16
<i>Egg yolk emulsion, locally foraged greens, variation of onion, French bread</i>	
Grilled Maine Lobster	19
<i>English pea, Chantenay carrot, hoe cake, ginger-carrot emulsion</i>	
Spanish Octopus	17
<i>Heirloom bean cassoulet, Calabrian chili, garlic scape, ramp aioli</i>	
Seared Hudson Valley Foie Gras	19
<i>Brioche, buttermilk, local strawberries, Champagne</i>	
Ricotta Dumplings	16
<i>Pancetta, fava bean, mint, lemon, pecorino</i>	



PLATS PRINCIPAUX

Wild Striped Bass	36
<i>Maine lobster, squid, cockles, pommes paillason, fennel, sauce bouillabaisse</i>	
Wild Sturgeon	34
<i>Purple asparagus, razor clam, sugar snap peas, asparagus fumet</i>	
Ora King Salmon Coulibiac	29
<i>Puff pastry, mushroom duxelles, herbed rice, dill, sauce mousseline</i>	
Amish Chicken	31
<i>Morel mushroom, French wild asparagus, poulet egg, sauce vin jaune</i>	
Barberry Duck Breast	35
<i>Sour cherry, confit leg pressé cannelloni, hakurei turnip, foie gras jus</i>	
Elysian Fields Lamb Loin	38
<i>Pistachio crust, chanterelle mushroom, English peas, wild garlic, lamb belly, jus de roti</i>	
Local New York Strip	39
<i>Glazed short rib, spring onion soubise, melted leeks, bone marrow croquette, bone marrow jus</i>	
Steak Frites	28
<i>House made French fries, Bibb salad, roasted garlic butter, sauce béarnaise</i>	
Wild Mushroom Vol-au-Vent	25
<i>Wild mushroom béchamel, spring fricassée, mushroom reduction</i>	



PETITS PLATS

Wild Mushroom Ragout ◆ French Fries ◆ Braised Baby Pak Choy



LA BISE

