

Raw Bar

Fresh Oysters 31/51

half or full dozen canadian oysters | mignonette |
lemon | horseradish | dbar hot sauce

Yellowtail Amberjack Crudo 33

caper leaves | ponzu pearls

Lobster Blinis 46

nova scotia lobster | kristal caviar |
herbed crème fraiche

Shrimp Aguachile 25

prickly pear | avocado | micro coriander

Smoked Salmon 33

horseradish cream | preserved lemon | capers

Lobster Cocktail 41

brandy | cocktail sauce | lemon

Caviar by Maison Kaviari

Osetra Prestige 30g - 250

Baeri 50g - 275 Kristal 50g - 300

Caviar Duo 40g | 285

Osetra Prestige | Kristal

potato blinis | traditional garnishes

Salads

add chicken 16 add shrimp 16 add lobster 36
add salmon 26 add striploin (10oz) 46

Vietnamese Salad 21

crunchy vegetables | peanuts |
ginger-rau-ram dressing

Local Beet Salad 28

quinoa | baby kale | goat cheese | avocado

Green Salad 24

mixed greens | cherry tomatoes | shaved radish | cucumber |
red wine vinaigrette | avocado

Appetizers

Chestnut Velouté 21

celeriac | green apple

Pita & Dips 23

house made pita bread | muhammara |
squash hummus | basil sheep milk ricotta

Tartare De Boeuf 34

striploin tartare | foie gras | truffle

Warm Burrata 33

poached pears | arugula | granola

Grilled Octopus 34

grilled spanish octopus | paprika potatoes |
saffron aioli

Tempura Mushrooms 24

garlic aioli

Chorizo 26

red and green chorizo | chimichurri | corn tortillas

Charcuterie

Jambon de Paris

traditional french style ham

15

Seasonal Terrine

17

Pâté en Croûte

venison | foie gras | pear

21

Saucisson Sec

dry sausage with pork | garlic |
black pepper

15

Jamón Ibérico

"Cinco Jotas"

100% acorn fed pata negra ham |
pan con tomate

64

Charcuterie Tasting

selection of pâtés and cured meats
condiments and mustard

small 33 | large 54

Main Courses

d|Burger 36

wagyu | caramelized onions | tomato |
morbier cheese | house sauce | grilled mushrooms | frites

add bacon 4

sub salad 4

substitute lettuce wrap 2

Grilled Chicken Salad 34

avocado | goat cheese | cherry tomatoes |
fresh herbs | ranch dressing

Turkey Club Sandwich 32

tomatoes | avocado |multigrain bread |
roasted turkey ham | pepper bacon |
jalapeño mayo | frites

Omelette Florentine 28

spinach | smoked salmon |
sheep's cheese | caviar

Wild Caught Salmon Salad 36

confit salmon | roasted potatoes |
dill-buttermilk dressing

Shrimp Orecchiette 23/33

orecchiette pasta | black tiger shrimp |
lemon pangrattato

Steak Frites 62

10oz prime striploin | béarnaise | pommes frites

sub salad 4

Sides

Blistered Shishito Peppers 12

jalapeño aioli | pecorino cheese

Brussel Sprouts 20

toasted seeds | scallions

Parmesan & Truffle Frites 20

truffle aioli | chives

Charred Broccoli Rabe 16

garlic chips

Frites 12

Cheese

3 for 21 | 5 for 33

Crotin 8

pasteurized goat | soft,
ripened

Comté 8

raw cow | firm, sharp

Brie de Meaux 8

pasteurized cow | tangy |
creamy

Blue Elizabeth 8

raw cow | buttery | nutty

Ossau-Iraty 8

sheep raw | sweet nutty

Desserts

Chocolate & Vanilla Profiteroles 17

puff choux | vanilla ice cream | chocolate sauce

Dulce de Leche Cake 16

tres leches sponge | dulce de leche whipped ganache |
crispy chocolate pearls

Tiramisu 16

coffee and chicory soaked lady fingers |
mascarpone mousse | double chocolate biscotti

Crème Brûlée 17

tahitian vanilla custard | caramelized sugar | lemon madeleine

Ice Cream & Sorbet 4 (scoop)

please ask your server for our selection of flavors