

# Raw Bar

## Fresh Oysters 31/51

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

## Chilled Lobster Tail 41

green goddess dressing | finger lime | caviar

## Tuna Carpaccio 33

albacore tuna | rhubarb | charred strawberries | shiso | chives

## Smoked Salmon 33

horseradish cream | preserved lemon | capers

## Shrimp Cocktail 30

brandy | cocktail sauce | lemon

# Caviar

30g Kristal 200

30g Ossetra 210

potato blinis | traditional garnishes

# Salads

add chicken 16   add shrimp 21   add lobster 36  
add smoked salmon 16   add striploin (10oz) 46

## Kale Salad 28

tuscan kale | honey crisp apple | pecans | maple thyme vinaigrette

## Mediterranean Power Lentil Salad 28

lentils | farro | herbed hummus | feta | pomegranate | lime

## Baby Gem & Endive 31

creamy parmesan dressing | anchovies | crispy bacon crust

## Spring Salad 24

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

## Papaya Salad 28

green papaya | mango | green beans | thai dressing

# Appetizers

## Chilled Carrot-Ginger Velouté 21

coriander lime crema

## Pita & Dips 23

roasted pepper & feta | herbed hummus | hand rolled pita  
add pita 4

## Tartare de Boeuf 32

hand cut parisien beef tartare | pickled vegetables | endive

## Burrata 33

basil pesto | tomato | balsamic pearls | gnocco fritto

## Grilled Avocado 31

farro | charred peppers | corn nuts | lemon vinaigrette | goat cheese

## Beignets de Calamars Frits 33

beer batter calamari | kaffir lime coconut sauce

## Roasted Beets & Labneh 28

basil oil | puffed amaranth | mustard vinaigrette

# Charcuterie

## Jambon de Paris

traditional french style ham

15

## Seasonal Terrine

17

## Pâté en Croûte du Chef

mustard | cornichons

21

## Duck Prosciutto

dry-cured duck breast | thyme | rosemary |

15

## Charcuterie Tasting

selection of pâtés and cured meats | condiments | mustard

small 33 | large 54

## Saucisson Sec

dry sausage with pork | garlic | black pepper

15

## Jamón Ibérico

"Cinco Jotas"

100% acorn fed pata negra ham | pan con tomate

64

## Chicken Liver Mousse

strawberry jam

12

# Main Courses

## d|Burger 36

wagyu | iceberg lettuce | pickled jalapeño | pork rillion | raclette cheese | frites

sub salad 4

substitute lettuce wrap 2

## Grilled Chicken Salad 34

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

## Turkey Club Sandwich 32

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

## Omelette Aux Champignons 31

wild mushrooms | manchego | fine herbs | arugula salad

## Saucisson Lyonnais Pistache-Truffe 32

truffle and pistaccio pork sausage | roasted potatoes | mustard dressing

## Caserecci Marinara 33

san marzano tomatoes | fried capers | lemon ricotta

## Steak Frites 62

10oz prime striploin | béarnaise | pommes frites

sub salad 4

# Sides

## Blistered Shishito Peppers 14

## Grilled Asparagus 21

lemon vinaigrette | micro greens

## Parmesan & Truffle Frites 20

truffle aioli | chives

## Sugar Snap Peas 16

ginger | garlic | sichuan pepper

Frites 12

# Cheese

3 for 21 | 5 for 33

## **Cendrillon 8**

pasteurized ash goat | soft,  
ripened

## **Comté 8**

raw cow | firm, sharp

## **Brie de Meaux 8**

pasteurized cow | tangy |  
creamy

## **Bleu Bénédictin 8**

pasteurized cow | buttery |  
nutty

## **Ossau-Iraty 8**

sheep raw | sweet nutty

# Desserts

## **Chocolate & Vanilla Profiteroles 19**

puff choux | vanilla ice cream | chocolate sauce

## **Dulce de Leche Cake 19**

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

## **Rice Pudding 19**

coconut rice pudding | banana passion coulis |  
salted caramel ice cream

## **Strawberry Popsicle 19**

strawberry ice cream | lime meringue | strawberry coulis

## **Ice Cream & Sorbet 6 (scoop)**

*please ask your server for our selection of flavors*