



RESTAURANT WEEK

BRUNCH | \$35 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade Verte ♡🌿

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Gazpacho ♡🌿

Heirloom Tomato, Watermelon, Piquillo Pepper,
Cucumber, Herbs De Provence

Huitres Gratinées

Blue Point Oysters, Mornay, Breadcrumbs

ENTRÉE

CHOOSE ONE

Filet De Saumon Rôti* 🌿

Pan-Roasted Salmon, Ratatouille, Cucumber-Sorrel Salad, Remoulade

Bucatini Aux Champignons Sauvages ☐

Wild Mushroom Ragout, Shaved Ossau-Iraty Cheese

Pain Perdu ☐

Brioche French Toast, Peaches, Crème Fraîche, Maple Syrup,
Candied Walnuts

LE DESSERT

CHOOSE ONE

Flourless Chocolate Torte 🌿

Basque Cheesecake 🌿

♡ = Plant-Based ☐ = Vegetarian 🌿 = Gluten Free

Please Notify Us Of Any Allergies

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness



RESTAURANT WEEK

LUNCH | \$35 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade De Betteraves ♡

Roasted & Pickled Beets, Walnuts,
Fourme D'Ambert Blue Cheese, Walnut Vinaigrette

Gazpacho ♡🌱

Heirloom Tomato, Watermelon, Piquillo Pepper,
Cucumber, Herbs De Provence

Huîtres Gratinées

Blue Point Oysters, Mornay, Breadcrumbs

ENTRÉE

CHOOSE ONE

Quiche Du Jour

Mixed Greens

Jambon-Beurre

Black Forest Ham, Gruyère Cheese, Cornichons, Grain Mustard

Filet De Saumon Rôti* 🌱

Pan-Roasted Salmon, Ratatouille, Cucumber-Sorrel Salad, Remoulade

LE DESSERT ♡

CHOOSE ONE

Flourless Chocolate Torte 🌱

Basque Cheesecake 🌱

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RESTAURANT WEEK

DINNER | \$55 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade De Betteraves

Roasted & Pickled Beets, Walnuts,
Fourme D'Ambert Blue Cheese, Walnut Vinaigrette

Gazpacho

Heirloom Tomato, Watermelon, Piquillo Pepper,
Cucumber, Herbs De Provence

Huitres Gratinées

Blue Point Oysters, Mornay, Breadcrumbs

ENTRÉE

CHOOSE ONE

Filet De Saumon Rôti

Pan-Roasted Salmon, Ratatouille, Cucumber-Sorrel Salad, Remoulade

Bucatini Aux Champignons Sauvages

Wild Mushroom Ragout, Shaved Ossau-Iraty Cheese

Coq Au Vin

Braised Chicken Legs, Bacon Lardons, Mushrooms,
Pearl Onions, Mashed Potatoes

LE DESSERT

CHOOSE ONE

Flourless Chocolate Torte

Basque Cheesecake

 = Plant-Based  = Vegetarian  = Gluten Free

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BISTRO
DU JOUR

VINS

WINES BY THE BOTTLE

SPARKLING

Prosecco **Scarpetta** 36.00

Friuli-Venezia Giulia, IT

WHITE

Sauvignon Blanc **J de Villebois** 38.00

Loire, FR

ROSÉ

Cinsault Blend **Pas De L'Escalette** 'Ze Rozé' 38.00

Languedoc, FR

RED

Grenache/Syrah **Château Pesquié** 52.00

Rhône, FR