

BISTRO
DU JOUR

Bastille Day

LUNCH

HORS D'OEUVRE

Tartine À La Burrata Et Pêche 🍷 20
Burrata, Honey-Roasted Peaches, Banyuls Gastrique

Salade De Figes Fraîches Et Jambon 🍷 21
Black Mission Figs, Bayonne Ham, Great Hill Blue Cheese,
Toasted Pecans, Baby Arugula, Fig-Balsamic Glaze

ENTRÉE

Sandwich Au Jambon De Paris 23
Parisian Ham, French Brie, Salted Butter, Toasted French Baguette

DESSERT

Île Flottante 🍷 🌿 12
Soft Meringue, Vanilla Crème Anglaise, Caramelized Almonds, Caramel

COCKTAILS

Sang Rouge 15
Maison Rouge VSOP Cognac, Crème De Cassis, Aperol

Marianne 15
Citadelle Jardin d'Été Gin, Lavender, Honey, Bubbles

🍷 = 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

BISTRO
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DINNER

HORS D'OEUVRE

Tartine À La Burrata Et Pêche 🍷 20
Burrata, Honey-Roasted Peaches, Banyuls Gastrique

Salade De Figs Fraîches Et Jambon 🌿 21
Black Mission Figs, Bayonne Ham, Great Hill Blue Cheese,
Toasted Pecans, Baby Arugula, Fig-Balsamic Glaze

ENTRÉE

Entrecôte Grillée Aux Herbes* 🌿 58
14oz Dry Aged NY Strip, Potato Gratin,
Grilled Asparagus, Maître d'Hôtel Butter

DESSERT

Île Flottante 🍷 🌿 12
Soft Meringue, Vanilla Crème Anglaise, Caramelized Almonds, Caramel

COCKTAILS

Sang Rouge 15
Maison Rouge VSOP Cognac, Crème De Cassis, Aperol

Marianne 15
Citadelle Jardin d'Été Gin, Lavender, Honey, Bubbles

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