



CHEF'S SPECIALS

LUNCH

HORS D'OEUVRES

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

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



CHEF'S SPECIALS

DINNER

HORS D'OEUVRES

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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