

BISTRO
DU JOUR

Bastille Day

LUNCH

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

Sandwich Au Jambon De Paris 23

Parisian Ham, French Brie, Salted Butter, Toasted French Baguette

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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Bastille Day

DINNER

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

Entrecôte Grillée Aux Herbes* 🍃 58

14oz Dry Aged NY Strip, Potato Gratin,
Grilled Asparagus, Maître d'Hôtel Butter

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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