

WINTERLICIOUS DRINKS

PB&J MANHATTAN 2oz. 14	BEER 16oz
skrewball peanut butter whiskey, dolin vermouth, strawberry syrup	Lost Craft 'Coastal Wave' IPA 8
L'ÉTÉ ARRIVE 1.5oz. 14	WINES 5oz/8oz/750ml
olmea altos reposado tequila, meaghers triple sec, white cranberry juice, soda	Cabert Prosecco - Friuli, IT 12/-/55
SPICED CRANBERRY FIZZ 3oz. 14	Château de Sancerre 'Le Petit Connetable' - Loire Valley, FR 12/18/55
cinnamon-infused absolut vodka, cabert prosecco, chocolate bitters, cranberry juice	Château du Trignon Côtes du Rhône - Rhône Valley, FR 12/18/55
CRANBERRY FIZZ non-alc. 14	
seedlip notas de agave, white cranberry juice, soda	

WINTERLICIOUS LUNCH

\$41 THREE-COURSE LUNCH

choice of appetizer, main & dessert

Appetizers

PROVENÇAL SOUP

winter root vegetables, cannellini, basil pistou

TUNA TARTARE

citrus & vanilla dressing, kohlrabi, espelette

BEEF SALAD

roasted beet, grapefruit, whipped feta, frisée, pumpkin seeds

Mains

BRAISED BEEF

creste di gallo pasta, gremolata, parmigiano-reggiano

SEARED SALMON

lentilles du puy, braised turnips, lemon caper sauce

QUARTER RÔTISSERIE CHICKEN

potage purée, gravy, smoked mustard aioli

RÔTISSERIE HEIRLOOM SQUASH

braised borlotti beans, tomato lemon dressing

Desserts

CHOCOLATE MOUSSE

ecuadorian 64% dark chocolate, sea salt

CLASSIC CRÈME CARAMEL

mulled wine poached fig

PAVLOVA

citrus curd, passion fruit, mandarin

Pour la Table

MICHE 10
frescobaldi extra virgin olive oil, apple balsamic
WARM MARINATED OLIVES 9
olive oil, fresh chilies, herbes de provence
PREMIUM OYSTERS 6PC / 26 12PC / 50
market selection, red wine mignonette, lemon, horseradish, tabasco

Tartare

served with grilled bread, house pickles, crisps
enjoy as a main with a side of frites!

TRADITIONAL BEEF 22 / 35
dijon mustard, shallots, capers, parsley, egg yolk, harissa

PASTIS-CURED SALMON 20 / 30
crème fraîche, pickled kohlrabi, nigella seeds,
aleppo pepper, vadouvan oil

MUSHROOM 18 / 28
braised portobello, cremini, truffle cream

Hors d'Oeuvres

FRENCH ONION SOUP 19
three cheeses, baguette, parsley

BRUSCHETTA 18
labneh, heirloom tomato, avocado, basil, sourdough,
fig & pistachio dukkah

TEMPURA SHRIMP, ZUCCHINI & GREEN BEANS 20
sauce au raifort, espelette peppers, lemon

BELGIOIOSO BURRATA 19
heirloom beets, pickled radicchio, rhubarb chutney, olives

Salades

add rôtisserie chicken 12 seared salmon 20 seared shrimp 12

ESCAROLE CAESAR 18
escarole, romaine, bacon bits, anchovies, parmigiano-reggiano,
olives, garlic croûtons, creamy garlic dressing

BITTER LEAF GREENS 15
cabernet sauvignon vinaigrette, housemade pickles

RÔTISSERIE CHICKEN 26
roasted squash, caramelized onion, walnuts, feta, salad greens

RÔTISSERIE CAULIFLOWER 23
herbed labneh, pine nuts, capers, currants, parsley, harissa

Entrées

FAZZOLETTI 36
pumpkin & ricotta filling, currants, sage, brown butter, parmigiano-reggiano

OMELETTE 25
wild mushrooms, goat cheese

RÔTISSERIE CHICKEN POT PIE 25
chicken velouté, root vegetables, sweet peas, puff pastry

FRENCH ONION BURGER 28
caramelized onion, gruyère, dijon & rosemary aioli, served with frites

RÔTISSERIE CHICKEN PITA 25
whipped chickpeas, labneh, tomato, sumac, herbs, frites

Steak Frites

served with green beans & frites with
choice of béarnaise sauce or shallot jus

10OZ NEW YORK STRIP LOIN 58
7OZ FLAT IRON 42
7OZ TENDERLOIN 68

Rôtisserie

GIANNONE CHICKEN QUARTER / 22 HALF / 36 WHOLE / 60
rôtisserie potatoes or pomme purée, charred cabbage, gravy

Sides

TRUFFLE FRITES 12
truffle aioli, parmigiano-reggiano

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.