

"MORE **OYSTERS** PLEASE"



## FRUITS de MER

OYSTERS (1/2 dozen)\* 15

OYSTERS (dozen)\* 29

SHRIMP COCKTAIL (1/2 dozen) 16

PLATEAU\* 65

GRAND PLATEAU\* 110

**18**  
*A*

## COCKTAILS

- \$12 -

### PENICILIN

BLENDED SCOTCH, LEMON,  
HONEY, GINGER;  
SHAKEN & SERVED OVER  
BLOCK ICE WITH  
AN ISLAY SCOTCH MIST

### COOL LOUIE

VIRGIN-POTATO VODKA, LIME,  
BLACK PEPPER, CUCUMBER,  
BASIL; SHAKEN & SERVED  
OVER BLOCK ICE

### EL RANCHERO

TEQUILA, LIME, CUCUMBER,  
MINT; SHAKEN & SERVED  
OVER BLOCK ICE WITH  
AN ORANGE TWIST

### LITTLE ITALY

RYE, SWEET VERMOUTH,  
CYNAR AMARO; STIRRED  
& SERVED STRAIGHT UP

### MOSCOW MULE

VODKA, LIME, GINGER;  
SHAKEN & SERVED  
TALL WITH SODA

## CARAFES

ROSE: MAS DE THEYRON  
LANGUEDOC, FRANCE '07 \$14

ROUGE: MAS DE THEYRON  
"LES GALETS,"  
LANGUEDOC, FRANCE '01 \$17

## HORS d'OEUVRES

### SOUPE À L'OIGNON GRATINÉE

melted gruyère 9

### TARTARE DE BOEUF

coleman ranch natural beef, capers, cornichons 11

### HOUSE-CURED SALMON TARTARE

crispy potato galette, chive crème fraiche, dill 10

### CRAB CAKES

celery root rémoulade, green apple 12

### TARTE FLAMBÉE

fromage blanc, caramelized onions, lardons 11

### ESCARGOTS PERSILLADE

burgundy snails, garlic butter, parsley 12

### ROASTED BEEF MARROW & OXTAIL JAM

toast, parsley, fleur de sel 14

## SALADES

### LAITUE

butter lettuce, tomatoes, croutons,  
lemon-shallot vinaigrette 8

### BETTERAVE RÔTIE

beets, goat cheese, pistachios, horseradish cream 10

### SALADE DE LÉGUMES

baby gem lettuce, young carrot, tiny potatoes,  
deviled egg, anchovy dressing 10

### SALADE FRISÉE AUX LARDONS

warm bacon vinaigrette, poached egg 12

## CHARCUTERIE et FROMAGE

### SELECTION OF HOUSEMADE CHARCUTERIE

pickles, mustard, and crostini 15 | 20

### ASSIETTE DE FROMAGE DU JOUR

cheeses of the day, honey, raisin nut bread 15 | 25

# le diner



## PLATS du JOUR

monday  
**WHOLE ROASTED CHICKEN**  
\$27 per person

tuesday  
**FREE-RANGE BRAISED SHORTRIB**  
\$28

wednesday  
**ROASTED DUCK BREAST**  
\$28

thursday  
**LAMB STEAK**  
\$28

friday  
**WHOLE ROASTED FISH**  
\$28

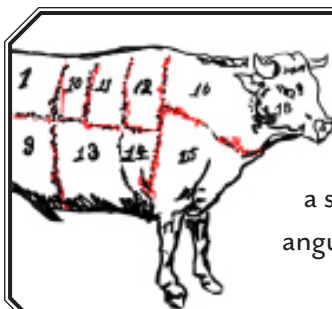
saturday  
**HERITAGE PORK CHOP**  
\$28

sunday  
**PRIME BONE-IN 22OZ NEW YORK STRIP**  
\$55

*"Tell me what you eat, and I will tell you what you are."*

Anthelme Brillat-Savarin

## SPÉCIALITÉS de la MAISON



### *the* **COMME ÇA BURGER**

a special blend of certified angus beef, vermont cheddar, pommes frites 18

**MUSHROOM RISOTTO**  
carnaroli rice, parmesan reggiano 14 | 21

**HOUSEMADE THREE CHEESE AGNOLOTTI**  
melted tomatoes, basil oil, parmesan reggiano 14 | 22

**CRISPY SKATE GRENOBLOISE**  
haricots verts, lemon, capers, brown butter 25

**MOULES FRITES**  
P.E.I. mussels, pernod, pommes frites, aioli 17

**BOUILLABAISSÉ**  
rouille 26 lobster supplement MP

**SCOTTISH SALMON**  
tomato fondue, diced basil 24

**FREE-RANGE CHICKEN BREAST DIABLE**  
mustard green, confit of fingerling potato 21

**BRAISED LAMB SHANK**  
moroccan style cous-cous, cauliflower 25

**DUCK CONFIT**  
frisée salad, spiced apricots, candied hazelnuts 18

**STEAK FRITES**  
center cut prime flat iron, herb butter, pommes frites 28

**PALERON OF BEEF BOURGUIGNON**  
prime beef shoulder, pomme purée, braised carrots 26

## SIDES

POMMES FRITES 7

CREAMED SPINACH 7

HARICOTS VERTS, LARDONS 7

LÉGUMES DE SAISON 7

MACARONI & CHEESE GRATINÉE 9

# BISTRONOMY

SEASONAL DISHES  
INSPIRED *by our* TRAVELS

3 COURSES \$45  5 COURSES \$65

*limited to whole table*

## SNAPPER ESCABECHE

*marinated legumes, spicy rocket 16*

## FOIE GRAS

*roasted grapes, red wine vinegar reduction 21*

## LOBSTER RISOTTO

*coffee and shellfish jus 19*

## BUTTER POACHED SEA BASS

*ricotta gnocchi, foraged mushrooms 25*

## COQ AU VIN

*pearl onion and mushroom, lardon 24*

## POT de CRÈME

*crème, bittersweet chocolate 8*

*“One cannot think well,  
love well, sleep well,  
if one has not dined well.”  
-Virginia Woolf*



**CHEF/FOUNDER DAVID MYERS**  
**EXECUTIVE CHEF KUNIKO YAGI EXECUTIVE SOUS-CHEF ERIC SAMANIEGO**

18% gratuity will be added to parties of six or more

\*may contain raw or undercooked ingredients