

OBÉLIX

APPETIZERS

STEAK TARTARE* <i>Filet Mignon, Green Garlic Aioli, Bahn Mi Pickles, Beer Bread, Shio Kombu, Herbs</i>	21
RIS DE VEAU <i>Veal Sweetbreads, Corn Pudding, 'Nduja, Almonds, Al's Giardiniera</i>	19
ESCARGOT BOURGUIGNONNE <i>Burgundy Snails, Garlic, Parsley</i>	18
SOUPE À L'OIGNION GRATINÉ <i>French Onion Soup, Beef Broth, Swiss Cheese, Croutons</i>	16
PÂTÉ EN CROUTE <i>Wild Boar, Duck, Pistachio, Housemade Pastry Dough</i>	18

SALADS & VEGETABLES

GEM SALAD <i>Gem Lettuce, Crème Fraiche Dressing, Farm Carrot, Goat Cheese, Croutons</i>	15
BARTLETT PEARS <i>Klug Farm Bartlett Pears, Whipped Delice de Bourgogne, Black Walnut Vinaigrette, Jambon, Endive</i>	17
APPLE GALETTE <i>Raclette Cheese, Klug Farm Apples, Cipollini Onions, Truffle, Maple Gastrique</i>	21
WILD MUSHROOM VOL-AU-VENT <i>Farm Egg, Housemade Puff Pastry, Parmesan Mousse, Watercress</i>	23

ENTRÉES

PITHIVIERS DE RATATOUILLE <i>Eggplant, Zucchini, Peppers, Humboldt Fog Cheese, Sungold Tomato Sauce, Pistou, Housemade Pâte Brisée</i>	34
SEARED BLACK COD <i>Okinawa Sweet Potato, Green Curry Velouté, Baby Bok Choy, Black Oyster Mushroom</i>	41
COQUILLES SAINT-JACQUES <i>Sea Scallops, Grapes, Sauce Veronique, Cauliflower, Wild Mushrooms, Hoja Santa</i>	41
POULET ROTI <i>½ Green Circle Farms Chicken, Pommes Purée, Braised Greens, Sauce Chasseur</i>	32

SIDES

FRITES <i>with Garlic Aioli</i>	9
MACARONI GRATIN <i>with Raclette Cheese, Breadcrumbs</i>	13

RAW BAR

LE PLATEAU*

10 Oysters
½ Lobster
Scallop Crudo
Shrimp Cocktail
Razor Clams
Blue Crab
Hamachi

165



A LA CARTE

6 OYSTERS* <i>On the Half Shell</i>	POISSON CRU* <i>Sea Scallop White Miso, Yuzu, Ground Cherries, Crispy Rice, Shiso</i>	OBÉLIX GOLDEN KALUGA CAVIAR* <i>1oz w/ Accoutrements</i>	SHRIMP COCKTAIL <i>5 Gulf Shrimp, Cocktail Sauce, Lemon</i>
22	18	75	24

DUCK

MACARON AU FOIE GRAS <i>Foie Gras Mousse, Pink Peppercorn Macaron, Date-Citrus Jam</i>	6/EACH
FOIE-CO* <i>Seared Foie Gras, Corn Tortilla, Salsa Macha, Concord Grape Jam</i>	23
DUCK CONSOMMÉ <i>Pho Spice, Matsutake Mushroom</i>	11
SALADE LYONNAISE "CANARD" <i>Frisée, Escarole, Duck Confit, Duck Egg, Duck-Fat Croutons</i>	19
TORCHON DE FOIE GRAS* <i>Apple Butter, Apple-Celery Root Compote, Spiced Pecans, House Brioche</i>	24
10-DAY DRY-AGED DUCK BREAST* <i>Caramelized Sunchoke Purée, Figs, Duck-Fat Confit Sunchokes</i>	49

STEAK FRITES*

Served with French Fries and choice of Maitre d'Butter or Sauce Au Poivre

BAVETTE CUT	42
16oz RIBEYE	75

BEEF WELLINGTON

Filet Mignon, Mushroom Duxelle, Prosciutto, Crêpe, Puff Pastry served with French Fries, Asparagus, Sauce Au Poivre and Ai Pastor Hollandaise

115

Chef/Owner: Oliver Poilevey | Chef de Cuisine: Nathan Kim
Sous Chefs: Anthony Hidalgo, Alexander Martinez
Pastry Chef: Antonio Incandela

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 4% Charge will be Added for Staff Retention & Given Directly to Back of House Employees

OBÉLIX

VIN

WHITE

MACON-FUISSÉ

Gilles Noblet, Chardonnay

2021 | 15

BOURGOGNE ALIGOTÉ

Jean-Claude Ramonet, Aligoté

2019 | 25

SAINT-VERAN

Eric Forest, Chardonnay

2019 | 24

BORDEAUX BLANC

Cuveé Marguerite, Chateau Petit Freylon, Sauvignon Blanc Blend

2020 | 12

PINOT GRIS

Eguisheim, Emile Beyer, Pinot Gris

2019 | 16

SPARKLING

CREMANT DE LOIRE

Arnaud Lambert, Dry Sparkling

14

CREMANT D'ALSACE ROSÉ

Camille Braun, Dry Sparkling Rosé

14

BUGEY-CERDON

Initial, Renardat-Fâche, Semi-Sweet Sparkling Rosé

13

CHAMPAGNE

Lanson Black Label, Brut Champagne

24

ROSÉ

TRIENNES ROSÉ

Cinsault Blend

2020 | 13

RED

BEAUJOLAIS

Lantignié, JP Dubost, Gamay

2021 | 14

BOURGOGNE PINOT NOIR

Benjamin Leroux, Pinot Noir

2018 | 25

CÔTES DU RHÔNE

La Manarine, Grenache

2020 | 14

CHÂTEAUNEUF-DU-PAPE

Bel Ami, Guillaume Gonnet

2019 | 24

ANJOU

La Cerisaie, Domaine de la Bergerie Cabernet Franc Blend

2018 | 16

BORDEAUX SUPÉRIEUR

Cuvée Sarah, Ch. Petit-Freylon Cabernet Sauvignon Blend

2016 | 15

COCKTAILS

SPARKLING COCKTAILS

CHAMPAGNE COCKTAIL

AE Dor V.S Cognac, Herbs de Provence,, Angostura Bitters, Sparkling Wine

16

FRENCH 75

Citadelle Gin, Elderflower, Lemon, Sparkling Wine

16

LE SPRITZ

Sparkling Wine, Ambrosia Aperitivo, Soda Water, Orange

16

CLASSIQUE

OBÉLIX OLD FASHIONED

Willet 4yr Rye, Gelas 18yr Armagnac, Gran Marnier, Duck-Fat Wash

36

SAZERAC

Sazerac Rye, AE Dor V.S Cognac, Absinthe, Peychaud Bitters

16

CALVADOS NEGRONI

Dupont Fine Reserve Calvados, Campari, Carpano Antica

16

MAISON

SIDECAR

AE Dor VS Cognac, Averna, Apologue Saffron, Lemon

16

DIRTY BEE

Sweet Gwen Gin, Honey, Bonal Gentiane, Absinthe, Orange Bitters

16

FUMÉ BRILLANT

Del Miguey Vida Mezcal, Green Chartreuse, Ancho Reyes, Lime

16

SANS-ALCOOL

Apple Cider, Apple Cider Vinegar, Maple Syrup, Ginger Beer

12

BEERS

METEOR PILS

Lager, 4.5%, France

7

BRASSERIE DE LA PIGEONELLE LOIRETTE

Unfiltered Farmhouse Ale, 5%, France

8

DUVEL

Belgian Strong Blond, 8.5%, Belgium

10

PIPEWORKS NINJA VS UNICORN

Double IPA, 8%, Chicago

9

ST. BERNARDUS PATER 6

, Belgian Dubbel, 6.7%, Belgium

12

ERIC BORDELET POIRÉ CIDRE

Pear Cider, 5.5%, France

12