

POUR COMMENCER

Petit Camembert	Crisp Apple, Honeycomb, Apricot, Walnut	15
Onion Soup Gratinée	Calvados, Crouton, Gruyère	12
Escargots à la Bourguignonne		16
Warm Tomato Tarte	Fromage Blanc, Herbs de Provence	17
Pan-Seared Foie Gras	Red Wine Poached Pear, Brioche Crouton	26
Steak Tartare	Shallot, Capers, Dijon, Quail Egg, Toast	21



WARM & SERVED W/ SALTED BUTTER

5

CHARCUTERIE

Chicken Liver Mousse	Dijon, Citrus, Toast	14
Country Pâté	Pistachio, Pommery Mustard, Sweet Gherkins	15
Foie Gras Torchon	Fig Jam, Brioche, Petite Salade	21

LES SALADES

Salade Verte	Butter Lettuce, Banyuls Vin, Fines Herbs	11
Frisée aux Lardon	Soft Poached Egg, Grainy Mustard Vin	14
Roasted Baby Beets	Chèvre, Mâche, Hazelnut	12
Le Pomeroy	Red Romaine, Crisp Apple, Walnut, Point Reyes Blue, Creamy Apple Dressing, Apple Saba	14

FRUITS DE MER

PLATEAUX

Le Petit 135    Le Grand 245

Accoutrements des Plateaux  
Horseradish Cocktail, Florida Mustard  
Sauce, Sherry Mignonette, Tabasco

OYSTERS  
Sherry Mignonette

West Coast (6) 21  
East Coast (6) 21

SHELLFISH

Colossal Black Tiger Shrimp (4) 24  
Alaskan Jumbo King Crab (1/2 LB) 64  
Maine Lobster Tail Cocktail 38

AVEC FRITES

Mussels Marinière	Garlic, Chablis, Crème, Fines Herbs	24
Poulet Cajun	Petite Salade, Beurre Blanc	24
Steak à la Bordelaise	Mâitre d'Butter, Shallot Confit	38
Burger Royale	Caramelized Onion, Butterkäse Cheese, Dill Pickles, Remoulade, Brioche Bun	18

PLATS PRINCIPAUX

Bouillabaisse	Lobster, Scallops, Shrimp, Mussels, Rouille Toast	36
Roasted Chicken	Pommes Purées, Glacé de Volaille	26
Risotto Aux Champignons	Mushrooms, Chèvre, Truffle Butter	27
Roasted Salmon	Flageolet Bean Ragout, Petite Salade	32
Trout Amandine	Haricots Verts, Toasted Almond, Brown Butter	28
Filet au Poivre	Green Peppercorn-Brandy Sauce	52

LES GARNITURES

Pommes Purées	Whipped Yukon Gold Potatoes	8
Brussels Sprouts	Parmesan, Saba	12
Pommes Frites	Garlic Aioli	7
Haricots Verts	Shallots, Parsley	11
Macaroni au Gratin	Butterkäse & Gruyère	12

PLATS DU JOUR

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Lobster Risotto Maine Lobster Tail, Mascarpone, Tarragon 38	Short Rib Bourguignon Pommes Purées, Root Vegetables, Natural Jus 36	Crispy Duck Breast Glazed Heirloom Carrot, Sauce à l'Orange 34	Sea Scallops à la Grenobloise Pommes Purées 42	Dover Sole Pommes Parisienne, Champagne Beurre Blanc 62	Tournedos Rossini Filet Mignon, Foie Gras, Black Truffle, Madeira 66	Coq Au Vin Button Mushrooms, Pearl Onions, Lardons 28

## CHAMPAGNE ET BUBBLES

**Langlois-Chateau Brut** 14  
Loire, France NV (Chenin Blanc, Chardonnay, Cabernet Franc)

**Camille Braun Brut Rosé** 16  
Crémant d'Alsace, France NV (Pinot Noir)

## ROSÉ

**La Provencal** 15  
Côtes de Provence, France 2020 (Grenache, Syrah, Carignan)

**Field Recordings 'Domo Arigato'** 18  
Central Coast, California 2021 (Pinot Gris)

## BLANC

**Domitia** 14  
Languedoc, France 2020 (Picpoul de Pinet)

**Domaine des Corbillières Sauvignon Blanc** 15  
Touraine, Loire, France 2020 (Sauvignon Blanc)

**Denis Jamain** 17  
Reuilly, Loire, France 2020 (Pinot Gris)

**Joëlle Vrignaud Petite Chablis** 19  
Burgundy, France 2020 (Chardonnay)

**Brotte** 13  
Pays d'Oc, Rhone, France 2020 (Viognier)

## ROUGE

**Omero Pinot Noir** 18  
Willamette Valley, Oregon 2017 (Pinot Noir)

**Domaine JM Burgaud 'Les Vignes de Lantigne'** 14  
Beajoulais Villages, France 2020 (Gamay)

**Source & Sink** 15  
Sonoma Valley, California 2020 (Zinfandel Blend)

**Chateau Larose-Trintaudon** 23  
Bordeaux, France 2016 (Cabernet Sauvignon Blend)

**Bonnano Cabernet** 19  
Napa Valley, California 2018 (Cabernet Sauvignon)

## DES COCKTAILS

**French 75**  
Gin, Thyme Infusion,  
Bubbles, Lemon 14

**Le Spritz**  
Strawberry-Infused Aperol,  
Dolin Blanc, Basil, Bubbles, Orange 12

**Bad Apple**  
Vodka, St. Germain Elderflower,  
Pressed Apple, Egg White,  
Cinnamon Bark, Lemon 12

**Martinique**  
Pineapple Rum,  
Dry Curacao, Orgeat, Lime 15

**Old Fashioned**  
Bourbon, Bay Leaf Demerara,  
Orange Oil, Bitters, Big Rock 15

**Spruce St. Manhattan**  
Chai-Infused Rye Whiskey, Vermouth,  
Pierre Ferrand 1840 Cognac,  
Maraschino Liqueur, Maple, Big Rock 14



**WILD CHILD**  
Vodka,  
Dolin Blanc, Ginger,  
Passionfruit, Lemon, Bubbles  
14

**MARGARITA VERTE**  
Tequila Blanco, Mezcal,  
Chile, Lime, Herbs,  
Pineapple, Tajin  
15

## BIÈRES ET CIDRES

### PRESSION

**Kronenbourg '1664 Blanc' Whitbier** 8  
Alsace, France (5.0%)

**Brasserie Meteor Pilsner** 8  
Alsace, France (5.0%)

### PACQUET

**Duvel Belgian Strong Ale** 9  
Antwerp, Belgium (8.5%)

**Kwak Amber Ale** 10  
Buggenhout, Belgium (8.4%)

**Unibroue 'Ce N'est pas La Fin Du Monde' Belgian IPA** 9  
Chambly, Québec (9.5%)

**Stem Real Dry Apple Cider** 8  
Lafayette, Colorado (8.5%)

## SANS ALCOHOL

**Dragonfly** Ginger, Pineapple, Herbs, Chile, Citrus, Tajin 8

**Krombacher Pilsner NA** Kreutzal, Germany (0%) 7

**Cloud Water CBD Sparkling Water** Blood Orange & Coconut 8