



COCKTAILS 14

Nico Martini

Gin / Tarragon / Genepy / Dry Vermouth

Noisette

Lemongrass-infused rum / sudachi / pisco / hazelnut

L'Aperitif

Bertoux brandy / verjus blanc / quina / amer

Comme Tu Veut

Rye / Calvados / Madeira / Chartreuse

La Garconne

Grey Goose vodka / house botanical blend / absinthe / seltzer

N/A Nico Martini

Seedlip Gardenn / n/a bittern / cardamom

DEGUSTATION

JR 108 GEODUCK CLAM, SCALLION, TARRAGON

AD12 SALT COD, PLANKTON CREPE, GRAPEFRUIT

AD 48 SEA URCHIN, SWISS CHARD, BLACK OLIVE

EA CRAB, MANDARIN, LEMONGRASS

AS 52 QUAIL EGG A LA BEAUJOLAISE,

SWEETBREAD, CHAMPIGNON

JR 126 SEA BREAM, TURNIP, CITRUS

MG 314 POUSSIN, PRAWN, BRIOCHE DE TETE

CHARTREUSE GREEN APPLE MINT

BANANA CARAMEL CREAME-FRAICHE

MENU 145

WINE PAIRING 110

PARTAGER

GLC-FR50 Pate En Croute, Pickles, Mustard 18

ND Baked Oyster, Brown Butter, Sage 4ea

AD13 Caviar, Leek, Crème Fraiche 126

PETITE

MM 324 Quail Consomme, Ravioli, Winter Vegetables 20

TGB290 Chestnut Souffle Pancake, Black Truffle, Brillat Savarin 45

MG246 Soft Cooked Egg, Salsify, Hazelnut 19

JR248 Herb Salad, Celtuce, Date 18

MOYEN

MG248 Lobster, Curry, Sorrel 48

AS238 Chou Farci, Chanterelle Sauce Anglaise 30

AE415 Duck Apicius Pithivier, Apple, Mint 45

LG-MAC807 Cote De Boeuf, Pommes Anna, Abalone Mushroom,
Watercress, Sauce au Poivre 120

TGB164 Turbot, Bone Marrow, Turnips, Endive, Sauce Matelote 80

DESSERT

Chocolate a la Royale, Cognac, Vanilla ice-cream 18

Merveilleux, Citrus, Chantilly 14

Selection of French Cheese, accoutrement 18

Calvados Mille-Feuille 16

This is a sample menu.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A surcharge of 3.5% will be added to your bill to help with employee benefits, and a service charge of 18% which will be shared by the entire staff.

WINES BY THE GLASS

Sparkling

NV Parigot & Richard Crémant de Bourgogne, BdB France (chardonnay/aligoté)	17 / 68
2014 Mousse 'Special Club Le Fortes Terres' Brut, Cuisles, France (pinot meunier)	55 / 220
MV Waris-Larmandier 'Particules Crayeuses', Avize, France (chardonnay)	41 / 164
2015 Ruppert-Leroy 'Martin Fontaine', Nature, Essoyes, France (chardonnay)	45 / 180
MV JL Vergnon 'Conversation', Brut, Champagne, France (chardonnay)	24 / 96
2011 Vilmart 'Couer de Cuvee', Brut, Rilly la Montagne, France (chardonnay/pinot noir)	75 / 300

Rosé

2018 Thibaud Boudignon, 'Rose de Loire', Loire, France (cabernet franc/grolleau)	16 / 64
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White

2018 Jerome Bretaudeau, 'Quartz', France (sauvignon gris)	15 / 60
2017 Clos Necrosi, Cap Corse, France (vermentino)	19 / 76
2017 Huet 'Le Mont' Demi-Sec, Vouvray, France (chenin blanc)	24 / 96
2017 Guy Robin 'Vaillons,' 1er Chablis, France (chardonnay)	23 / 92
2017 Failla Sonoma Coast (chardonnay)	17 / 68

Red

2018 Vissoux 'Griotte', Beaujolais, France (gamay)	12 / 48
2001 Tour Gris, Saumur Champigny, France (cabernet franc)	18 / 72
2018 Thierry Germain 'Les Roches', Saumur Champigny, France (cabernet franc)	19 / 76
2016 Cezar Marquez, 'Parajes' Bierzo, Spain (mencia)	15 / 60
2016 Galouchey, 'Vin de Jardin' Bordeaux, France (bordeaux blend)	23 / 92

SWEET WINES (2 oz pour)

2016 Selbach Oster 'Himmelreich', Riesling, Eiswein, Mosel, Germany 375ml	30 / 180
1997 Moulin Touchais Chenin Blanc, Coteaux du Layon, Loire 750ml	16 / 192
2011 Grande Maison, Semillon Blend, Monbazillac 375ml	15 / 90
1992 Domaine du Mas Blanc 'Collection', Grenache, Banyuls 375ml	21 / 126

MADEIRA (2 oz pour)

MV Rare Wine Co, 'Savannah' (sercial)	15
1937 D'Oliveira (sercial)	103
1971 D'Oliveira (tarrantez)	59
1973 D'Oliveira (verdelho)	47
1932 D'Oliveira (verdelho)	119
MV Rare Wine Company, 'Boston' (bual)	15
1903 D'Oliveira (bual)	215
1929 D'Oliveira (tinta negra)	124
MV Rare Wine Company, 'New York' (malmsey)	15
1994 D'Oliveira (malvasia)	25