



HORS D'OEUVRES

- Warmed Petite Baguettes 5**
Served With Whipped Butter & Chutney
- Escargots Ail Persil 15**
Tender Baked Snails, Pernod-Herbed Butter, Garlic, Puffed Pastry
- Mondi's Brie Cuit Au Four 15**
Baked Brie, Toasted Pecans, Fig Preserves, Baguette
- Kurobuta Pork Belly Lollipops 15**
Smoked Pork Belly, Five Spice Rub, Earl Grey Tea Glaze
- Crispy Risotto Croquettes Au Jambon & Fromage 16**
Hand-rolled Risotto Croquettes with Ham & Cheese, Warm Tomato Sauce
- Bœuf Tartare 21**
Freshly hand-cut Beef Tenderloin, delicately seasoned with Dijon Mustard, Capers, Shallot, Egg yolk
- Lobster Au Beurre 21**
Lavender Butter-Poached Lobster, Toasted Brioche, Kani Salad

FRUITS DE MER

- Spicy Salmon Tartare 16**
Sweet Chili, Avocado, Ikura Salmon Roe, Malanga Chips
- Huitres / Oysters Six 18 | Twelve 33**
Fresh Shucked, Fermented Cocktail Sauce, Saltine Crackers, Beet Mignonette

Charcuterie
& ARTISAN CHEESES

Chef's Selection of French Cured Meats,
Pâtés, Cheeses & Accoutrements

Cured Meats Board 25
Artisan Cheese Board 23
Meats And Cheese Board 38

SOUP & SALAD

- Soupe à l'Oignon Gratinée 11**
Caramelized Onions, Au Jus, Emmental Cheese, Baguette
- Shrimp Bisque 13**
Creamy Shrimp Fumet, Grilled Shrimp, Sherry Wine Foam
- Caesar Salad 12**
Crispy Romaine Lettuce, Parmesan, Crispy Baguette, Dressing
- Beet Salad 16**
Red & Golden Beet Wedges, Stracciatella Cheese, Arugula, Almonds
- Seared Tuna Niçoise 21**
Rare-seared Tuna, Mixed greens, Baby Potatoes, Green Beans, Olives, Tomato, Hard-boiled Eggs, Dijon Vinaigrette
- PBJ (Prosciutto, Burrata, & Fig) 23**
Silky Burrata, paired with delicate Prosciutto and sweet Fig Jam
- La Parisienne Salad 14**
Mixed Greens, Apples, Fresh Seasonal Berries, Walnuts, Feta, House Vinaigrette

Add To Salad:
Chicken 7 | Shrimp 12 | Salmon 12
Grilled Flat Iron Steak 13

Accompagniments

Truffle Pomme Frites 14 | Miso Glazed Carrot 9
Roasted Sweet Potatoes 9 | Hot Honey Cauliflower 9
Brussels Sprouts 9 | Roasted Breakfast Potatoes 9

Please make sure your server is aware of any and all food allergies at the table.*There is a risk associated with raw shellfish, undercooked proteins, etc. Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like. Not all ingredients are listed on the menu.

NOT TOO BRUNCHY

- French Dip 21**
Sirloin, Gruyère, Horseradish Dijonaise, Au Jus, Baguette
- Croque Monsieur 14 (Add Egg 2)**
Smoked Ham, Swiss Cheese, White Béchamel Sauce, Toasted Brioche
- Herb Roasted Chicken Sandwich 15**
Tomatoes, Arugula, Marinated Mozzarella Pesto, Aioli, Baguette
- Spicy Rigatoni 24**
Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-Garlic, Pistachios
- Parisienne Gnocchi 25**
Choux Gnocchi Glazed in Truffled Béchamel, Ham, Green Peas, Gruyère, Toasted Breadcrumbs
- Butter Salmon 24**
6oz Verlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil
- Chicken Française 22**
Pan-seared Chicken Breast, Beurre Citronné, French Herbs, White Wine, Angel Hair Pasta
- Black Truffle Burger 23**
8 oz. Akaushi Beef, Bacon Jam, Black Garlic Aioli, Crispy Shallots, Black Truffle Cheese Sauce, Brioche Bun Served With Hand Cut Frites

Steak & Egg

Akaushi Flat Iron Steak with Our Signature Breakfast Potatoes,
Soft Scrambled Eggs
Add Premium Sauce 3
Au Poivre | Béarnaise | Bordelaise

BRUNCH ESSENTIALS

- American in Paris 17**
Two Eggs, Butcher Cut Bacon, Breakfast Potatoes, Toasted Brioche, Seasonal Fruit
- Parisienne Benedict 16**
Toasted Baguette, Smoked ham, Poached Egg, Hollandaise Sauce
- Avocado Toast 17**
Multigrain Toast with fresh Avocado spread, Arugula, Heirloom Cherry Tomatoes, Red Onions, Poached Egg, finished with Hollandaise
- Stratiatella Toast 19**
Multigrain Toast, Stratiatella, Prosciutto, with fresh Avocado spread, Arugula, Heirloom Cherry Tomatoes, Basil, Poached Egg, Hollandaise Sauce & Balsamic Reduction
- Truffle Omelette 21**
Sautéed Mushrooms, Gruyère Cheese, Truffle Oil served with Maison Potatoes
- Smoked Ham & Gruyère Omelette 19**
Smoked Ham, Sautéed Mushrooms, Gruyère Cheese served with Maison Potatoes
- Ratatouille Omelette 19**
Slow Stewed Provençal Vegetables, Zucchini, Eggplant, Peppers, Tomatoes, Herbs de Provence
- Brûlée French Toast 19**
Lemon Cream Cheese-Stuffed Brioche, Lemon Curd, Whipped Icing, Dark Cherries Compote

La Crepe

Gruyère Cheese, Wild Mushrooms, Béchamel, Arugula, Lemon Oil Crispy Shallots 17
Add: Chicken 5, Sirloin 7, Short Ribs 7

Beignet Platter

Freshly made Beignets served with Chocolate, Caramel, and Strawberry Sauce 35

La Parisienne Dessert Tower

Seasonal Selected Pastries from Our Bakery 55