



PARISIENNEUSA.COM

DINNER • À LA CARTE

Classic French fare, thoughtfully prepared

HORS D'ŒUVRES

WARMED PETITE BAGUETTES	5
Whipped butter and chutney.	
ESCARGOTS À L'AIL ET AU PERSIL	15
Baked snails, Pernod-herbed butter, garlic and puffed pastry.	
MONDI'S BRIE CUIT AU FOUR	15
Baked Brie, toasted pecans, fig preserves and baguette.	
KUROBUTA PORK BELLY LOLLIPOPS	15
Smoked pork belly, five-spice rub and Earl Grey tea glaze.	
CALAMARI FRITES	16
Crispy calamari, mixed vegetables and lemon-herb aioli.	
LOBSTER AU BEURRE	21
Lavender poached lobster, toasted brioche and Kami salad.	
MOULES MARINIÈRES AU CITRON	25
Mussels, white wine-lemon butter, shallots, garlic, parsley, seasoned breadcrumbs, baguette and frites.	
HUÎTRES / OYSTERS	Six 18 Twelve 33
Fresh shucked oysters, fermented cocktail sauce, saltine crackers and beet mignonette.	

Charcuterie & Artisan Cheeses

French cured meats, cheeses and accoutrements

ARTISAN CHEESE 23 • CURED MEATS 25

MEATS & CHEESE 38

SOUP & SALAD

SOUPS

SOUPE À L'OIGNON GRATINÉE	11
Caramelized onions, au jus, Emmental and baguette.	
LOBSTER BISQUE	14
Creamy lobster bisque, lobster meat and sherry wine foam.	

SALADS

CAESAR SALAD	12
Crispy romaine, Parmesan, baguette and dressing.	
WEDGE SALAD	13
Iceberg lettuce, blue cheese dressing and lardons.	
BEET SALAD	14
Red and golden beets, stracciatella, arugula and almonds.	
LA PARISIENNE SALAD	14
Mixed greens, apples, seasonal berries, walnuts, feta and house vinaigrette.	

ADD TO SALAD

Chicken 7 • Shrimp 12 • Salmon 12 • Steak 13

ENTRÉES

MUSHROOM RISOTTO	21
Slow-stewed mushrooms, Parmesan, herbs, risotto and toasted sliced baguette.	
CHICKEN FRANÇAISE	22
Pan-seared chicken breast, beurre citronné, French herbs, white wine and angel hair pasta.	
BLACK TRUFFLE BURGER	23
8 oz Akaushi beef, bacon jam, black garlic aioli, crispy shallots, black truffle cheese, brioche and frites.	
FRENCH DIP	23
Sliced sirloin, Gruyère cheese, Dijonnaise, au jus, baguette and frites.	
BUTTER SALMON	24
6 oz Atlantic salmon, carrot fondue, asparagus, tomato chutney, curry butter sauce and coriander oil.	
CHICKEN PAILLARD	24
Crispy thin-pounded chicken breast, topped with baby arugula, shaved Parmesan, cherry tomatoes and a bright lemon-herb vinaigrette.	
SPICY RIGATONI	24
Heirloom tomatoes, whipped ricotta, creamy tomato sauce, basil oil, confit chile-garlic and pistachios.	
CONFIT DU CANARD	26
Duck leg, Bordelaise sauce, potato au gratin and frisée.	
STEAK FRITES	35
8 oz sliced NY steak, hand-cut frites and petit salad. Choice of sauce au poivre or Bordelaise.	
BLACKENED RED FISH	35
Pan-seared, lightly blackened, grilled asparagus, mango-avocado relish and cilantro oil.	
BOEUF BOURGUIGNON	36
Red wine-braised short ribs, demi-glace, charred onions, wild mushrooms, carrots and baguette.	
BOUILLABaisse	37
Scallops, mussels, salmon, fennel and saffron broth. Choice of angel hair pasta or potatoes.	
FILET MIGNON	6 oz 39 8 oz 48
Sliced filet, miso-glazed carrots and Brussels sprouts.	
BEEF WELLINGTON	44
Limited stock. Whipped potatoes, roasted vegetables and demi-glace.	

ACCOMPANIMENTS

POMMES FRITES	7	MISO-GLAZED CARROTS	9
ROASTED SWEET POTATOES	9	HOT HONEY CAULIFLOWER	9
BRUSSELS SPROUTS	9	GARLIC MASHED POTATOES	9
ASPARAGUS	9	TRUFFLE POMMES FRITES	14

PARISIENNEUSA.COM

Please alert your server to all food allergies.

Consuming raw or undercooked foods may increase the risk of foodborne illness.