



HORS D'OEUVRES

Warmed Petite Baguettes 5

Served With Whipped Garlic Butter & Seasonal Preserves

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 14

Hand-rolled Risotto Croquettes with Ham & Cheese, Warm Tomato Sauce

Boeuf 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

Moules Marinieres Au Citron 20 (Pommes Frites 5)

Mussels, Buerre Citron, Shallots, Garlic, Parsley, Crispy Seasoned Breadcrumbs, Toasted Baguette

Huitres / Oysters Six 18 | Twelve 33

Fresh Shucked, Fermented Cocktail Sauce, Saltine Crackers, Beet Mignonette



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 14

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) 20

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



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, 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, Cherry Tomatoes, Basil Pesto Aioli, Baguette

Spicy Rigatoni 24

Charred Heirloom Tomatoes, Whipped Ricotta, Creamy Tomato Sauce, Basil Oil, Confit Chile-Garlic, Pistachios

Boeuf Bourguignon 28

Red-Wine Braised Short Ribs, Demi Glace, Charred Onions, Wild mushrooms, Bacon, Carrots, Toasted baguette

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

Colossal Shrimp Risotto 25

Grilled Shrimp, Saffron Buerre Citronne, Charred Heirloom tomatoes



BRUNCH ESSENTIALS

American in Paris 17

Two Eggs, Butcher Cut Bacon, Breakfast Potatoes, Toasted Brioche, Strawberry Preserves

Parisienne Benedict 16

Toast 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

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

