



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



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 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**

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,Dijonaisse, 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 BraisedShort Ribs, Demi Glase,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

Steak Frites

Heartbrand certified Akaushi beef selected for exquisite marbling, and unmistakable flavors. Served with our signature hand-cut frites.

Angus Boneless Ribeye	16 oz. 50
Filet Mignon	6 oz. 39 8 oz. 48
Flat Iron Steak	6 oz. 18 8 oz. 24

Add Premium Sauce 3
Au Poivre | Béarnaise | Bordelaise

BRUNCH ESSENTIALS

- American in Paris 17**
Two Eggs, Butcher Cut Bacon, Breakfast Potatoes, Toasted Brioche,Strawberry Preserves
- 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
- Smoked Ham & Gruyère Omelette 19**
Smoked Ham, Sautéed Mushrooms, Gruyère Cheese served withMaison 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**