

PRIME

MEATS



LA CARTE

DINNER

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

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

Mondie'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

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

Steak Frites

Heartbrand Certified Akoushi 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

BEEF WELLINGTON 44 "Limited Stock"

"Get it Before it's Gone"

Served with Whipped Potatoes, Roasted Veggies, & Demi-Glace

ENTRÉE

Sautéed Branzino 35
Pan-Sautéed Boneless Branzino, Saffron-Lemon Butter, Wilted Spinach, Fried Capers, and Charred Lemon

Coq Au Vin 30
Red Wine-Based Chicken Thighs with Bacon, Mushrooms, Carrots, Onions, Creamy Mashed Potatoes

Ratatouille 22
Slow Stewed Provençal Vegetables, Zucchini, Eggplant, Peppers, Tomatoes, Herbs the Provence, and Toasted 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 Crumbs

Butter Salmon 24
6oz Verlasso Salmon, Carrot Fondue, Asparagus, Tomato Chutney, Curry Butter Sauce, Coriander Oil

Moules Marinières Au Citron 20 (Pomme Frites 5)
Mussels, White Wine-Lemon Butter sauce with Shallots, Garlic, Parsley, Crispy Seasoned Breadcrumbs, Baguette

Moules à la Provençale 20 (Pomme Frites 5)
Mussels, Slow simmered Tomato Sauce with Garlic, Shallots, Chili Flakes, White Wine, Basil, Baguette

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

Boeuf Bourguignon 36
Red Wine-Braised Short Ribs, Demi Glacé, Charred Onions, Wild Mushrooms, Carrots, Toasted Baguette

Colossal Shrimp Risotto 25
Grilled Shrimp, Saffron, Beurre, Citronné, Charred Heirloom Tomatoes

Accompagniments

Truffle Pomme Frites 14 | Miso Glazed Carrot 9

Roasted Sweet Potatoes 9 | Hot Honey Cauliflower 9

Brussels Sprouts 9 | Grilled Vegetables 9

Beignet Platter

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

La Parisienne Dessert Tower

Seasonal Selected Pastries from Our Bakery 55

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