



October 2026

Menu Dégustation

Prix Fixe \$69



Betteraves Marinées

Marinated Beets, green goddess crème fraîche, chèvre, walnuts, white anchovy

Salade Rue Cler

Rosette de Lyon salame, purple mustard vinaigrette, radish, comté cheese

Huîtres Grillées

Broiled Nc Oysters, white miso butter



Risotto aux Champignons Sauvages

Chantrelles, comté cheese, risotto

Oeuf Poché

Poached Farm Egg, braised leeks, sauce gribiche, grilled bread, bottarga aioli

Confit de Canard

Duck Confit, butternut squash puree, lingonberries, pumpkin seed



Truite à l'amandine

Wild Trout, rice pilaf, sliced almonds, brown butter, charred lemon

Canard à l'Orange

Duck Breast, polenta, kale, sauce à l'Orange

Bouts de Côtes

Beef short rib, royal corona bean purée, braised pickled red cabbage

Menu à la carte

Hors d'Oeuvres

Soupe à l'Oignon Gratinée	\$17
Salade Verte	\$12
Salade Niçoise	\$18
Assorted Olives	\$12
Escargots ~ sherry- mushroom butter	\$18
Savory Beignets, fromage blanc, artichokes, tapenade	\$14

Assiettes

Pommes Frites	\$8
Demi Baguette by Loaf Bakery	\$9
Sauteed Mixed Mushrooms	\$12
Haricots Verts	\$10
Gratin Dauphinois	\$12

Plats Principaux

Steak Frites*	\$46
<i>12 oz Angus NY Strip, Pommes Frites</i>	
<i>Béarnaise or Sauce Au Poivre</i>	
Coq au Vin	\$38
<i>Red wine braised Amish chicken, potatoes, lardons, carrots, onions, mushrooms,</i>	
l'Escalope de Saumon*	\$32
<i>Scottish Salmon cutlets, Béarnaise,</i>	
<i>Pommes Lyonnaise, haricots verts</i>	
Plat du Jour Végétarien	\$26
<i>Chef's Selection of market vegetables</i>	

* Item may be cooked to desired temperature

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

To Guests: As a living wage provider, we add an 18% service charge to all checks, with 100% going to hourly staff.