



DINNER

HORS D'OEUVRES

- OYSTERS ON THE HALF SHELL** \$3.50 each
Market Selection with Mignonette
- STEAK TARTARE**
Hand Cut Vermont Sirloin with Poached Quail Egg \$12
Entrée Portion with Frites \$25
- SALMON FOUR WAYS** \$16
Scotch Smoked, House Cured Gravlox, Rillettes and Roe
- TORCHON DE FOIE GRAS** \$22
Fig, Brioche and Sauternes Gelée
- MOULES FRITES MARINIÈRE**
Appetizer Portion \$10
Entrée Portion \$20
- ESCARGOT BOURGUIGNON** \$13
Puff Pastry with Parsley, Garlic and Pernod
- GOLD LABEL OSETRA CAVIAR** \$160
Lightly nutty and earthy flavor, olive-green to golden hue, maloosol cure (lightly salted), medium grain — 50g/1oz Brioche Toasts, Crème Fraîche, Shallot, Egg Yolk

• PRIX FIXE •

3-COURSES for \$38

- Onion Soup Gratinée*
- or -
Roasted Beets & Fromage Blanc Maison
Pistachio and Arugula with Chestnut Honey
-
- Flat Iron Steak Frites*
Hand-Cut Frites with Choice of Beurre Maître d'Hôtel, Sauce Bordelaise or Bearnaise
- or -
Roasted Salmon
Black Rice and Caponata in a Citrus Beurre Blanc
-
- "Le Cirque" Crème Brûlée*
- or -
Valrhona Pot de Crème

PLATS DU JOUR

- MONDAY** *Coq au Vin* - \$26
- WEDNESDAY** *Braised Lamb Shank* - \$30
- THURSDAY** *Half Duck à L'Orange* - \$30
- FRIDAY** *Whole Grilled Branzino* - \$28
- SATURDAY** *Bouillabaisse* - \$31
- SUNDAY** *Steak au Poivre* - \$31



- JUMBO LUMP CRABCAKE**
Fennel, Avocado Salad, Aioli and Stone Ground Pommery Mustard \$15
Entrée Portion \$30
- SEARED FOIE GRAS** \$28
Plum, Apple and Pickled Fennel
- TUNA TARTARE**
White Soy, Sesame Oil, Fresh Herbs, Caperberry Relish, Orange Reduction \$13
Entrée Portion with Frites \$26
- CHARCUTERIE MAISON**
& ARTISAN \$15
Maille Dijon Mustard, Cornichons, Pickled Red Onion and Toasted Baguette
- VERMONT FARMSTEAD**
& INTERNATIONAL CHEESES . . . \$16
Choice of 5 served with Quince Paste and Grilled Baguette

SOUPES AND SALADES

- ONION SOUP GRATINÉE** \$10
- SOUPE DU JOUR** \$9
- MIMOSA SALAD** \$8
Butter Lettuce, Asparagus, Chopped Egg with Aged Sherry Vinaigrette
- ROASTED BEETS & FROMAGE BLANC MAISON** \$10
Pistachio and Arugula with Chestnut Honey
- FRISÉE AUX LARDONS** \$9
Bacon/Sherry Vinaigrette, Poached Farm Egg and Croûton

ENTREES

- STEAK FRITES**
8 OZ. FLAT IRON \$30
10 OZ. NY STRIP STEAK \$31
7 OZ. TENDERLOIN FILET . . . \$34
Hand-Cut Frites and Choice of Beurre Maître d'Hôtel, Sauce Bordelaise or Bearnaise
- SPIT- ROASTED HALF CHICKEN** \$26
Pomme Anna, Seasonal Vegetables with Garlic/Thyme Jus
- SHORT RIB BOEUF BOURGUIGNON** \$29
Carrots, Wild Mushrooms, Pearl Onions, Lardons, Celeriac Purée
- SQUAB** \$38
Butternut Squash Farro, Wilted Spinach, Quince Demi-Glace
- STEWED RABBIT** \$28
Braised Endive and Leeks
- ROASTED SALMON** \$29
Black Rice and Caponata in a Citrus Beurre Blanc
- CASSOULET** \$31
Duck Confit, Garlic Sausage, Pork Belly, Flageolet Beans and Bread Crumbs
- GRILLED SWORDFISH** \$31
Creamy Polenta, Sautéed Winter Vegetables with Sage Brown Butter
- LE FOIE GRAS CHEESEBURGER** \$24
Foie Gras, House-Ground Grass-Fed Beef, Gruyère, Lettuce, Tomato and Cornichon on a Buttered Brioche Bun with Hand-Cut Frites and Onion-Bacon-Bourbon Chutney
- BUTTERNUT SQUASH FARRO** . . . \$29
Brussels Sprouts, Balsamic Reduction
- PAN-SEARED DAY BOAT SCALLOPS** \$31
Seafood Risotto, Seasonal Vegetables
- GRILLED VENISON** \$33
Pomme Anna, Bacon, Brussels Sprouts, Foie Gras Purée in Port Sauce
- ACCOMPAGNEMENTS -**
Pomme Frites \$6... with Aioli add \$5
Truffle Oil Celeriac Purée \$8
Truffled Macaroni Gratin \$7
Baby Carrots \$6
Haricot Verts \$6
Braised Garlic Greens \$6
Grilled Asparagus \$7

— Chef de Cuisine Christopher Logue —