

Maison

Bar à Vins

Warm Manifest Bread, Cultured Normandy Butter 8

Gordal Olives, Marinated Octopus, Piparras 8

Tarama, Seaweed Choux Buns, Smoked Trout Roe 23

Celery Salad, Dates, Walnuts, Fiore Sardo 18

Roasted Oysters, Vin Jaune, Bone Marrow (4 per) 19

Yellowfin Tuna Crudo, Apple, Kohlrabi, Yuzu Koshō 22

Crispy Tête de Cochon, Sauce Mornay, Black Truffle 21

Lamb Tartare, Rosemary, Fermented Chili, Potato Chips 23

Carrots, 'Nduja, Apple, Bleu d'Ambert 19

Escargot, Yellow Chartreuse, Hazelnut 24

Beet Tart, Smoked Crema, Walnut 23

Bangs Island Mussels Vadouvan, Coconut, Frites 26

Campanelle Pasta, Rabbit Ragout, Guanciale, Maitake 32

Brioche Stuffed Chicken, Jus Gras, Chanterelle 34

Swordfish à L'Orange, Fennel, Kumquat 36

A 20% service charge is added to every check for our team both in the kitchen & the dining room. This goes to help pay & supplement base wages, health insurance & employee benefits. Tipping is not expected, but you are welcome to do so if you wish.