

# 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

Farm Greens, Banyuls Vinaigrette 14

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

Bluefin Tuna Crudo, Apple, Kohlrabi, Yuzu Koshō 22

Smoked Eel Brandade, Rouille 20

Country Terrine, Cherry Moustarde, Gribiche 19

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, Coconut, Vadouvan, Frites 26

Creste di Gallo Pasta, Rabbit Ragout, Guanciale, Maitake 32

Brioche Stuffed Chicken, Jus Gras, Chanterelle 34

Monkfish, Vin Blanc, Caper, Brown Butter 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.*