

Maison

Bar à Vins

Amuse Bouche (1 per) 10

Warm Manifest Bread, Cultured Normandy Butter 8

Gordal Olives, Marinated Octopus, Piparras 8

Œuf Mayo, Ossetra Caviar, Morita Chili, Sauce Gribiche 23

Celery Salad, Dates, Walnuts, Fiore Sardo 18

Oysters, Chenin Blanc, Green Apple, Citrus (4 per) 19

Steelhead Trout, Grilled Strawberry, Crème Fraîche 22

Crispy Tête de Cochon, Sauce Charcutière, Pea Shoots 21

Dry Aged Beef Tartare, Green Harissa, Nasturtium 23

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

Escargot, Yellow Chartreuse, Hazelnut 24

Morel Tart, White Asparagus, Watercress Pesto, Comté, Mushroom Jus 24

Maine Mussels, Bouillabaisse, Rouille, Frites 26

Creste Di Gallo Pasta, Clams, Ramps, Aleppo Chili 32

Brioche Stuffed Chicken, English Peas, Jus Gras 34

Grilled Blufin Tuna, Fava Beans, Smoked Eel, Coriander 34

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.