

# WAAIDIGES

## POUR COMENCER

### SUR LE POUCE · quick bites ·

SAUMON RILLETES <i>whipped poached salmon crème fraîche, green apple</i>	17	BARBAJUAN <i>crisp ricotta &amp; swiss chard ravioli pomodoro</i>	17
DUCK LIVER MOUSSE <i>gelée de sauternes, fleur de sel warm brioche</i>	17	TARTE FLAMBÉE <i>alsatian flatbread, crème fraîche mushrooms, tête de cochon</i>	15

### FRUITS DE MER · fresh chilled seafood ·

ONE OUNCE PETROSSIAN "ROYAL OSSETRA," CAVIAR 120   OYSTERS ON THE HALF SHELL six 24
MUSSEL ESCABECHE 17   SHRIMP COCKTAIL 22   SEAFOOD SALAD 22
SEAFOOD PLATEAU 60 8 oysters, 4 mussels escabeche, 6 shrimp cocktail, seafood salad add caviar 100

## PRIX FIXE

\$89 hors d'oeuvre | pasta | entrée | dessert

## HORS D'ŒUVRES

SALADE VAUCLUSE <i>boston bibb lettuce, fines herbs, shallot vinaigrette</i>	17
LEEK VINAIGRETTE <i>grilled leeks, toasted almonds, anchovies, mustard seed vinaigrette</i>	19
SALADE DE CHICORÉE <i>chicory greens, crispy pecans, tête de moines cheese, apples, sherry vinaigrette</i>	19
POISSON CRU <i>bigeye tuna crudo, fingerling potatoes, crispy capers, celeriac crème</i>	23
VELOUTE <i>lobster &amp; butternut squash soup, trout roe, croutons, fennel</i>	23
ESCARGOTS <i>burgundy snails, wild rice, garlic-chive butter</i>	21
PÂTE EN CROUTE <i>duck, chicken, foie gras, mushroom duxelles</i>	24
TARTARE DE BŒUF <i>hand-cut filet of beef tartare, capers, cornichons, toasted baguette</i>	25
FOIE GRAS POÊLÉ (+6 pf supplement) <i>seared hudson valley duck foie gras, hazelnuts, grilled peaches, sourdough tuile</i>	29

## PÂTES

CASONCELLI <i>butternut squash filled pasta sage-brown butter, amaretti</i>	22   35	ÉPAULETTES <i>rabbit &amp; reblochon cheese ravioli black truffle jus</i>	24   35
SPAGHETTI <i>blue crab, sea urchin pickled fresno peppers</i>	24   37	RISOTTO <i>broccoli rabe, mushrooms, ricotta hazelnuts, currant</i>	27

## PLATS PRINCIPAUX

### DE LA MER · from the sea ·

SALADE DE HOMARD <i>chilled maine lobster, artichokes, heirloom tomatoes, buffalo mozzarella, basil</i>	39
SAUMON <i>seared skuna bay salmon, sweet corn, chanterelles, saffron</i>	36
TRUITE <i>pan-sautéed trout, toasted almonds, haricots verts</i>	37
LOUP DE MER <i>grilled branzino, gold bar squash, fairytale eggplant, piquillo pepper, olive</i>	39
DOVER SOLE (+25 pf supplement) <i>wild dover sole, lemon, parsley</i>	65

### GRILLADES · from the grill ·

STEAK FRITES 52 (+9 pf supplement) 45 day dry-aged new york strip, fries, choice of sauce au poivre, bordelaise or béarnaise
WHITE LABEL BURGER 27 aged beef blend, fontina cheese, tomato jam, dijonnaise, fries

### DE LA TERRE · from the land ·

POULET RÔTI <i>herb roasted organic chicken, bayonne ham, piperade, pomme purée, roasted jus</i>	35
CÔTE DE VEAU (+6 pf supplement) <i>roasted veal chop, baby carrots, chanterelles, tomato confit, marble potatoes, veal jus</i>	49
CÔTELETTES D'AGNEAU <i>grilled lamb chops, rosemary potatoes, cherry tomatoes, caramelized onions</i>	44
CANARD AUX FIGES <i>dry-aged rohan duck breast, figs, wild mushrooms, camargue rice</i>	45

### SIDES 13

ROASTED CORN <i>smoked marcona almonds, marsala butter</i>   MUSHROOMS <i>sautéed wild mushrooms</i>
POMME PURÉE <i>whipped potato, olive oil</i>   RATATOUILLE <i>zucchini, eggplant, tomato</i>
FRITES <i>hand-cut fries</i>