

Lafayette

GRAND FROMAGE

Chabichou du Poitou
goat, France

Camembert Fermier
cow, France

Cavemaster Reserve
Hollander
sheep, France

Willoughby
cow, Vermont

Tumbleweed
raw cow, New York

Mimolette
cow, France

Persille de Rambouillet
goat, France

THREE FOR 16
FIVE FOR 24
SEVEN FOR 32



JUS FRAIS

Jardin Vert 11
green apple, kale, ginger,
cucumber

French Rose 10
carrot, beet, navel orange

Hyper C 10
blood orange, yuzu, grapefruit



Chef & Owner Andrew Carmellini

HORS D'OEUVRES

Les Olives Vertes 6

Shrimp Cocktail, espelette aioli, lemon 19

Roasted Beets, yogurt, endive, pecan, apple cider vinaigrette 18

Prime Beef Tartare "New Orleans," tabasco aioli, quail egg 23

Salmon Rilette, cucumber, horseradish, potato gaufrettes 21

LES SALADES

Salade Verte, vinaigrette provençale 16

Gem Lettuce Salad, avocado, poppy seed dressing, manchego cheese 17

Frisée Salad, smoked bacon, poached organic egg 22

Niçoise Salad, rare tuna, anchovy, egg 28

Rôtisserie Chicken Salad, organic grains, walnuts, yogurt 26

LES SANDWICHES

L'Italien, mozzarella, rapini, peperonata 16

Jambon Cru Baguette, stone-ground mustard, cornichons 15

Croque Madame, house-cured ham, fried egg 22

Roasted Prime Rib Sandwich, pretzel bun, horseradish 22

Brisket Burger au Poivre, mushroom duxelles, comté 24

ENTRÉES

Oxtail Bourguignon Ravioli, pearl onions, carrots, bacon 31

Cauliflower Risotto, black winter truffle, pecorino 33

Spaghetti Niçoise, rare and confit tuna, basil 28

Lobster Fettuccine Américaine 39

Girasole Pasta, ratatouille, pine nuts, ricotta 25

Grilled Local Trout, braised red cabbage, apple, beurre blanc 30

Skate a la Grenobloise, sultanas, cauliflower, brown butter vinaigrette 29

Flat Iron Steak au Roquefort, watercress, sunchoke gratin 32

Dry-Aged Strip Steak Frites, béarnaise butter 44

PRIX-FIXE \$36

THREE COURSES

Gem Lettuce Salad
avocado, poppy seed dressing,
manchego cheese

Roasted Beets
yogurt, endive, pecan,
apple cider vinaigrette

Salmon Rilette
cucumber, horseradish,
potato gaufrettes

Cauliflower Risotto
black winter truffle, pecorino

Skate a la Grenobloise
sultanas, cauliflower,
brown butter vinaigrette

Flat Iron Steak au Roquefort
watercress, sunchoke gratin

Pâtisserie du Jour
from our bakery



HUÎTRES

East Coast Oysters
½ or dozen MP

West Coast Oysters
½ or dozen MP



Chef de Cuisine Brian Nasworthy