

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 26
SEVEN FOR 33



JUS FRAIS

Jardin Vert 12
green apple, kale, ginger,
cucumber

French Rose 11
carrot, beet, navel orange

Hyper C 11
blood orange, yuzu, grapefruit



Chef & Owner Andrew Carmellini

HORS D'OEUVRES

Les Olives Vertes 6

Shrimp Cocktail, espelette aioli, lemon 21

Roasted Beets, yogurt, endive, pecan, apple cider vinaigrette 19

Prime Beef Tartare "New Orleans," tabasco aioli, quail egg 24

Salmon Rilette, cucumber, horseradish, potato gaufrettes 22

French Onion Soup, beef shank, gruyère 15

LES SALADES

Salade Verte, vinaigrette provençale 16

Gem Lettuce Salad, avocado, poppy seed dressing, manchego cheese 18

Frisée Salad, smoked bacon, poached organic egg 23

Niçoise Salad, rare tuna, anchovy, egg 30

Rôtisserie Chicken Salad, organic grains, walnuts, yogurt 28

LES SANDWICHES

L'Italien, mozzarella, rapini, peperonata 16

Jambon Cru Baguette, stone-ground mustard, cornichons 15

Croque Madame, house-cured ham, fried egg 23

Roasted Prime Rib Sandwich, pretzel bun, horseradish 23

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 29

Lobster Fettuccine Américaine 40

"Duck-Duck-DUCK" Bolognese 30

Grilled Local Trout, braised red cabbage, apple, beurre blanc 32

Scallops à la Plancha, pistachio, radish, citrus aigre-doux 40

Bistro Steak, mushroom royale, sauce Bordelaise 37

Dry-Aged Strip Steak Frites, béarnaise butter 44

PRIX-FIXE \$38

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

Grilled Local Trout
braised red cabbage,
apple, beurre blanc

Bistro Steak
mushroom royale,
sauce Bordelaise

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