

Lafayette

GRAND FROMAGE

Chabichou du Poitou
goat, France

Camembert Fermier
cow, France

Cavemaster Reserve
Hollander
sheep, France

Maroilles
cow, France

Tumbleweed
raw cow, New York

Mimolette
cow, France

Persille de Rambouillet
goat, France

THREE FOR 17
FIVE FOR 27
SEVEN FOR 35



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 7

Shrimp Cocktail, espelette aioli, lemon 22

Roasted Beets, pomegranate, za'atar dressing, pistachio, mâche 20

Prime Beef Tartare "New Orleans," tabasco aioli, quail egg 25

French Onion Soup, beef shank, gruyère 16

LES SALADES

Salade Verte, vinaigrette provençale 16

Gem Lettuce Salad, avocado, poppy seed dressing, manchego cheese 19

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 24

Roasted Prime Rib Sandwich, pretzel bun, horseradish 23

Brisket Burger *au Poivre*, mushroom *duxelles*, comté 25

ENTRÉES

Oxtail *Bourguignon* Ravioli, pearl onions, carrots, bacon 31

Risotto *Basquaise*, roasted peppers, rock shrimp, serrano ham 29

Sunchoke Agnolotti, black trumpet mushroom, parmesan, black truffle 30

Black Macaroni, lobster, cuttlefish, spicy tomato, roasted garlic 35

"Duck-Duck-DUCK" Bolognese 30

Grilled Local Trout, coco beans, crispy *saucisson sec* 33

Black Bass *Bouillabaisse*, manila clams, fennel, potato 37

Bistro Steak, mushroom *royale*, sauce *Bordelaise* 38

Dry-Aged Strip Steak Frites, *béarnaise* butter 45

PRIX FIXE 38

— THREE COURSES —

Salade Verte
vinaigrette provençale

Roasted Beets
pomegranate, za'atar dressing
pistachio, mâche

French Onion Soup
beef shank, gruyère

Sunchoke Agnolotti
black trumpet mushroom, parmesan
black truffle

Grilled Local Trout
coco beans,
crispy saucisson sec

Bistro Steak
mushroom royale,
sauce bordelaise

Pâtisserie du Jour
from our bakery



HUÎTRES

East Coast Oysters
half dozen 24

West Coast Oysters
half dozen 24



Chef de Cuisine Brian Nasworthy