

Lafayette

GRAND FROMAGE

Cremont
goat & cow, Vermont

Brebis Pyrénées
sheep, France

Hudson Flower
cow, New York

Alpha Tolman
raw cow, Vermont

Tomme Crayeuse
raw cow, France

Fourme d'Ambert
cow, France

served with fruits stewed in
cognac and pain aux noix from
our bakery

THREE FOR 16
FIVE FOR 24



HORS D'OEUVRES

Les Olives Vertes 6

Shrimp Cocktail, espelette aioli, lemon 19

Roasted Beets, fourme d'Ambert, endive, hazelnut vinaigrette 18

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

Salmon Rilette, cucumber, horseradish, potato gaufrettes 21

French Onion Soup, beef shank, gruyere 17

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

Goat Cheese Ravioli, english peas, mint, bacon 26

Green Asparagus Risotto, morels à la crème 27

Spaghetti Niçoise, rare and confit tuna, basil 28

Lobster Fettuccine Américaine 39

Girasole Pasta, ratatouille, pine nuts, ricotta 25

Smoked Trout Amandine, spring garlic, english peas, potato 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
fourme d'ambert, endive,
hazelnut vinaigrette

French Onion Soup
beef shank, gruyere

Green Asparagus Risotto
morels à la crème

Skate a la Grenobloise
sultanas, cauliflower,
brown butter vinaigrette

Flat Iron Steak au Roquefort
watercress, sunchoke gratin

Pâtisserie du Jour
from our bakery



JUS FRAIS

Jardin Vert 11
green apple, kale, ginger,
cucumber

French Rose 10
carrot, beet, navel orange

Hyper C 10
blood orange, yuzu, grapefruit



HUÎTRES

East Coast Oysters
½ or dozen MP

West Coast Oysters
½ or dozen MP



Chef & Owner Andrew Carmellini

Chef de Cuisine Brian Nasworthy