

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, goat cheese, watermelon, marcona almond, basil 19

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

French Onion Soup, beef shank, gruyère 15

Chilled Tomato Soup, tarragon and olive oil ice cream 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

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

Miracle Springs Farm Goat Cheese Agnolotti, basil pistou, pine nuts 27

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

"Duck-Duck-DUCK" Bolognese 30

Steamed Local Trout, pondicherry rice, coconut vadouvan sauce 32

Scallops à la Plancha, sweet corn succotash 39

Bistro Steak, mushroom royale, sauce Bordelaise 37

Dry-Aged Strip Steak Frites, béarnaise butter 44

RESTAURANT WEEK

\$26

— TWO COURSES —

Gem Lettuce Salad
avocado, poppy seed dressing,
manchego cheese

Chilled Tomato Soup
tarragon and olive oil ice cream

Crispy Duck Presse
grilled peach, mâche, pistachio

Girasole Pasta
ratatouille, pine nuts, ricotta

Grilled Bluefish
sweet corn succotash

Sullivan County Farms
Chicken Schnitzel
pole beans, grain mustard

SUGGESTED WINES

Orenga de Gaffory Patrimonio Blanc
2014

Domaine de L'Hortus Bergerie Pic Saint
Loup 2016

\$12 / glass
\$45 / bottle



HUÎTRES

East Coast Oysters

½ or dozen MP

West Coast Oysters

½ or dozen MP



Chef de Cuisine Brian Nasworthy