SALADES

KALE
quinoa, sumac pickled onions,
tomatoes, orange blossom vinaigrette 13.

MEDITERRANEAN
chopped tomatoes, cucumbers,
peppers, onions, olives, croutons,
feta cheese, lemon vinaigrette 12.

FRISEE
poached egg, braised bacon, shallots,
grenache vinegar, croutons 14.

SOUPES

ONION SOUPE GRATINÉE
country bread, gruyere 13.

PETITE BOUILLABAISSE
monkfish, shrimp, mussels,
leeks, potatoes, tomatoes,
gruyere, croutons & rouille 15.

HORS D'OEUVRES

PANISSE
rosemary aioli 6.

SHRIMP BEIGNETS
red pepper rouille 8.

FAVA BEAN HUMMUS
tapanade, favas & house made taboon bread 14.

RISOTTO
fontina val d'aosta creme fraiche, guanciale & chili oil 14.

BURGUNDY SNAILS
pastis - garlic butter, herb bread crumbs 13.

CRISPY CALAMARI
roasted tomato sauce, fried chilis & lemon 14.

GRILLED OCTOPUS
harissa vinaigrette, olive yogurt, chickpeas 16.

SALMON TARTARE*
green tahini, shaved fennel, jalepeno,
meyer lemon puree 15.

JUMBO LUMP CRABCAKE
shrimp puree, spicy remoulade & cress 16.

VEGETABLES

GRILLED ASPARAGUS
eggs, capers & olive oil 12.

STUFFED BABY EGGPLANT
green tahini, garlic breadcrumbs
& pomegranate 11.

SWISS CHARD
garlic, parmesan & pine nuts 10.

BAKED JERUSALEM ARTICHOKE
truffle crème fraiche & chives 13.

PASTA

TORTELLINI
spinach & artichoke , chicken consommé,
grated mimolette cheese 14. / 21.

CAVATELLI
basil pistou, reggiano parmesan, cream 20.

ORECCHIETTE
lamb shank ragout, gremolata, pecorino 22.

PRIX FIXE

THREE COURSE DINNER 42.

APPETIZER

RISOTTO
fontina val d'aosta creme fraiche,
guanciale & chili oil

MEDITERRANEAN SALAD
chopped tomatoes, cucumbers, peppers,
onions, olives, croutons, feta cheese

BURGUNDY SNAILS
pastis - garlic butter, herb bread crumbs

PISTOU OR ONION SOUP

ENTREE

CHICKEN TAGINE
cauliflower, zucchini, baby carrots, squash,
fennel & tomato, semolina couscous

MOULES FRITES MARINIÈRE
steamed in white wine & tomatoes
with fresh herbs & french fries

VEGETABLE COUSCOUS
roasted vegetables, dates & almonds
is spicy tomato sauce, semolina couscous

DESSERT

choice of dessert from the menu

ENTREES

ALL NATURAL CHICKEN TAGINE
cauliflower, zucchini, baby carrots, delicata squash,
fennel & tomato, semolina couscous 25.

DUCK BREAST*
braised endive, wheat berries, golden raisins,
citrus sauce 26.

PRIME BEEF SHORT RIB
potato - celery hash, seared mushrooms,
beurre rouge 30.

VEGETABLE COUS COUS
roasted vegetables, dates & almonds
in spicy tomato sauce 22.

POMEGRANATE GLAZED SALMON*
stewed chickpeas, tomatoes, cilantro, hazelnut oil 27.

GRILLED BRANZINO
fennel puree, golden beets,
blood oranges & nicoise olives 28.

MOULES FRITES MARINIÈRE 22.

BOUILLABAISSE
atlantic coast fish & shellfish in tomato - saffron broth
with potatoes, leeks, garlic, tomatoes, rouille 32.

LA GRILLADE

HANGER STEAK*
angus beef, buttered spinach,
crispy shallots, peppercorn sauce 29.

STEAK FRITES*
All Natural Prime N.Y. Strip,
bearnaise, pommes frites 37.

MARSEILLE BURGER*
dry aged custom ground beef, raclette,
burgundy onions, rosemary aioli 25.

CHICKEN PAILLARD
treviso, arugula & endive salad
with raw mushrooms & asparagus,
creme fraiche vinaigrette 24.

TUNA STEAK NIÇOISE*
tomatoes, potatoes, haricots vert,
peppers, fennel, olives, greens,
hard cooked eggs, lemon & oil 25.

*Consuming raw or undercooked meat, fish, shellfish or eggs increases the risk of foodborne illness