

# À VERT DINNER

## FRUIT DE MER

- OYSTERS** chartreuse mignonette *3.75 ea*
- SHRIMP** yuzu cocktail *4.95 ea*
- MUSSELS** saffron, citrus *15*
- CHATEAUX ROYALE** oysters, shrimp, mussels *48/90*
- ESCARGOT** ricard parsley butter *16*

## HORS D'OEUVRES

- ONION SOUP**  
gruyere gratin *13*
- TUNA TARTARE**  
avocado mousse, fried shallot, pickled cucumber *20*
- ARTICHOKE**  
grilled, lemon tarragon aioli, parmesan *16*
- SALMON RILLETTE**  
everything seeded cracker, trout roe *13*
- PATE DE CAMPAGNE**  
cornichon, grilled pugliese *14*
- CHICKEN LIVER MOUSSE**  
pickled onion, demi baguette *12*
- STEAK TARTARE**  
truffle, dry aged crema *19*
- FOIE GRAS**  
french toast, summer berries *20*
- CARROTS**  
harissa honey, hazelnut *14*

## MARCHE

- ARUGULA** strawberry, almond, poppy vinaigrette *13*
- MAISON** cucumber, tomato, mustard vinaigrette *10*
- BEET** hazelnut, chevre, herb yogurt *10*
- FRISÉE** mustard vinaigrette, poached egg, lardon *13*

## FEATURED VIN

- LA FIOLE COTES DU RHONE BLANC** *11*
- PELAQUIE COTES DU RHONE ROUGE** *11*

## TABLE SHARES

- PORK BELLY**  
frisee, pistachio, apricot gastrique *16*
- CHARCUTERIE**  
chef's selection of meat & cheese *22*
- GOUGERES**  
black truffle, gruyere *16*
- CROQUETTES**  
ham, mornay, dijon crema *12*
- TARTE FLAMBEE**  
crema, caramelized onion, asparagus *16*

## PLATS PRINCIPAUX

- SALMON** spring vegetable, fava foam *32*
- SHRIMP** tagliatelle, parmesan, provencale *33*
- PORK CHOP** piperade, fennel, sherry *32*
- COLIN A LA BORDELAISE** hake, herb breadcrumb, newburg *32*
- CAULIFLOWER** pine nut, curried cous cous, pistou *27*
- TROUT MEUNIERE** lemon orzo, almondine *30*
- CHICKEN** pommes puree, haricot vert, pan jus *30*
- SWORDFISH** duck fat potato, smoked tomato, herb butter *36*
- BOURGUIGNON** baby carrot, gremolata, vidalia soubise *39*
- DUCK** farro, pearl onion, blackberry reduction *38*
- NAVARIN D'AGNEAU** lamb, spring vegetables, duck fat potato *36*

## AUX FRITES

- STEAK**  
hanger/ny strip/filet *36/44/48 (au poivre +\$4)*
- MOULES**  
saffron citrus, dijon *22*

## SIDES

- POMMES FRITES** *7*
- ASPARAGUS** *9*
- DUCK FAT POTATO** *11*
- SPRING VEGETABLES** *9*
- POMMES PUREE** *9*
- HARICOT VERT** *9*

EXECUTIVE CHEF EMILY GOEBEN

\*Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.