

DINNER

SOUPE & SALADE

- Onion Soup
duck broth, baguette, raclette, vidalia onion 18
- Cauliflower Soup
manchego, harissa, marcona almond 16
- Beet Salad
fourme d’ambert, arugula, preserved oranges, spiced pecans 15
- Green Salad
apples, dried cherries, fresh herbs, red onion, moscatel vinaigrette 14
- Mentonnaise Salad
fennel, artichoke hearts, pine nut, balsamic-citrus vinaigrette 16

POUR LA TABLE

- Half Dozen Oysters*
on the half shell, champagne mignonette 22
- Mussels*
pernod broth, fennel, baguette, rouille 19
- Beef Tartare*
anchovy aioli, hen egg, cornichon, crostini 24
- Foie Gras*
black currant, duck cracklins, brioche, apple 29
- Caviar*
one oz osetra, housemade chips, creme fraiche 85
- Yellowfin Crudo*
yuzu, chili, sea vegetables, sesame tuile, shiso 21
- Crab Omelette*
lobster sauce, herb salad 16
- add kaluga caviar +11
- Regent Bread Basket
selection of fresh breads and salted butter 15

PLATS PRINCIPALS

- Sole Paupiettes
crab & spinach stuffed, tomato saffron broth 48
- Chicken Ballotine
jambon, asparagus, provencal tomato, egg, herb reduction 39
- Baked Halibut
herb crusted, mustard, spring pea succotash 45
- Seared Salmon*
le puy lentils, bacon lardon, mirepoix, coconut emulsion 42
- Berkshire Pork Duo
grilled loin, braised belly, pommes puree, mushrooms, alliums 43
- Grilled Lamb Loin
harissa scented sweet potato, onion soubise, romanesco, currant 42
- Steak Frites*
prime beef striploin, duck fat fries, sauce au poivre 67

GARNITURES

- Mushroom Medley 12
- Pommes Aligot 16
- Duck Fat Frites 12
- Grilled Asparagus 10

*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness
If you have any food allergens or dietary concerns, please notify your server.

LE JOUR

LES DEBUTS

- Beignets
blackberry cream cheese 12
- Parfait
honey yogurt, fresh berries, house granola 13
- Ham & Comte Croquettes
honey-dijon sauce 12
- Duck Fat Frites
parsley, pecorino, black pepper aioli 12

SALADE & TARTINE

- Salad Nicoise*
poached albacore, crispy egg, olive tapenade, haricots verts, greens, tomato vinaigrette 18
- Lyonnaise Salad*
chicories, poached egg, crispy shallot, warm bacon vinaigrette 16
- Citrus Avocado Salad
bibb lettuce, fresh fennel, pistachio, blood orange vinaigrette 12
- Croque Madame*
brioche, griddle ham, dijon mornay, sunny egg, gruyere, pommes lyonnaise 18
- Regent Burger*
house brioche roll, raclette, onion threads, dijonnaise, arugula, duck fat frites 23
- Herbed Turkey Club
bacon jam, roasted tomatoes, arugula, lemon aioli, sourdough, saratoga chips 17
- Halibut Club
bacon jam, roasted tomatoes, arugula, lemon aioli, sourdough, saratoga chips 19
- Beet Dip*
baguette, horseradish aioli, smoked beets, caramelized onion, gruyere, vegan jus 19
- Salmon Lox Tartine*
griddled 8 grain bread, nova lox, fried capers, pickled red onions, fromage blanc 17

PLATS PRINCIPALS

- Ratatouille*
tomato, eggplant, squash, two poached eggs, toast 20
- Regent Benedict*
sourdough, griddled ham, kale, brown butter hollandaise, pommes lyonnaise, petite salad 24
- Crab Cake Benedict*
stone ground mustard bearnaise, pommes lyonnaise, petite salad 32
- Sydney's Omelette
boursin cheese, chives, saratoga chips, petite salad 21
- Steak Frites*
striploin, duck fat frites, sauce au poive 24
- Duck Confit Hash*
charred onions, peppers, new potatoes, two poached eggs, cherry relish, toast 23
- Pasta Gratinee
three cheese mornay, bread crumbs 18

PAIN PERDU

- Lost Avocado
house made sourdough, savory custard, moorish spices, avocado rosette, tomato jam 19
- Strawberry Bread Pudding
challah bread pudding, cream cheese frosting 18

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A discount of .5% is offered for cash purchases