

DINNER

SOUPE & SALADE

- Squash and Apple Soup
pepita relish, compressed apple 14
- Onion Soup
duck broth, baguette, raclette, vidallia onion 17
- Green Salad
fines herb dressing, spiced walnuts, apple, pickled shallot 14
- Cauliflower Salad
castelvetrano olives, pomegranate, pine nut, preserved lemon, moscatel dressing 15
- Mustard Green Salad
six-minute egg, pork belly, semolina crouton, sherry vinaigrette 14

POUR LA TABLE

- Half Dozen Oysters*
on the half shell, apple mignonette 22
- Mussels
caramelized onion & chorizo broth, baguette 19
- Beef Tartare*
anchovy aioli, hen egg, cornichon, crostini 22
- Foie Gras*
pickled cherry, pistachio, cacao nib, brioche, cracklins 29
- Steelhead Tartare*
thai chili, cucumber, scallion, creme fraiche, wonton 15
- Baby Carrots
textures of carrots, smoked yogurt, almond spice 14
- Crab Omelette*
lobster sauce, herb salad 15
- Regent Bread Basket
selection of fresh breads, beurre d’isigny and seasonal dip 15

PLATS PRINCIPALS

- Chicken Ballotine
creamed spinach, delicata squash, herb reduction 39
- Steak Frites
hangar steak, duck fat frites, chimichurri, black pepper aioli 44
- Monkfish
three meat cassoulet 39
- Pan Roasted Steelhead
farro, winter squash, smoked yogurt 37
- Duck En Croute “Pot Pie”
duck confit, winter vegetables, puff pastry crust, savory herb 31
- Elk Loin
espresso rub, wild mushrooms, huckleberry jus, broccoli rabe, gnudi 42
- Berkshire Pork
smoked loin, braised belly, blini, savory apple butter, pecan crumble 38
- Seared Sea Scallops
broccoli rabe, beluga lentils, parsnip puree, gremolata 52
- Prime 10oz NY Strip
creamed spinach, delicata squash, bordelaise 68

ACCOUTREMENTS

- Duchess Potatoes 10
- Duck Fat Frites 10
- Spinach Gratin 10
- Dressed Greens 9

*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