

DINNER

SOUPE & SALADE

Onion Soup
duck broth, baguette, raclette, vidallia onion 19

Corn Soup
pepper relish, harissa 16

Arugula & Cherry Salad
pickled cherries, preserved lemon, fromage blanc, pistachio, fines herb dressing 16

Mentonnaise Salad
fennel, artichoke hearts, pine nut, citrus vinaigrette 16

POUR LA TABLE

Half Dozen Oysters*
on the half shell, champagne mignonette 23

Mussels*
pernod broth, fennel, baguette, rouille 19

Beef Tartare*
anchovy aioli, hen egg, cornichon, crostini 24

Foie Gras Mousse*
pickled cherry, pistachio, cacao nib, brioche, cracklins 29

Smoked Berkshire Pork
ginger-brined loin, pickled vegetables, cornichon, ginger-mustard 27

Ossetra Caviar*
loz, saratoga chips, creme fraiche 105

Yellowfin Crudo*
yuzu, chili, sea vegetables, sesame tuile, shiso 22

Crab Omelette*
lobster sauce, herb salad 18 / add caviar +12

Regent Bread Basket
selection of fresh breads and salted butter 15

PLATS PRINCIPALS

Chicken Ballotine
corn, leek, yukon potato, herb reduction 39

Baked Halibut
herb crusted, farro, summer squash, eggplant 39

Wild Caught King Salmon*
smoked salmon succotash, blistered shishito 44

Seared Sea Scallops
bacon jam, caramelized fennel, mizuna, tomato saffron broth 58

A LA CARTE

Featuring a rotating selection of premium cuts

10oz Prime Beef Striploin 54

Dry Aged Double Bone Pork Chop 42

24oz Dry Aged Striploin 84

ACCOUTREMENTS

Smoked Radishes 12

Duchess Potatoes 14

Duck Fat Frites 12

Corn and Leek Succotash 12

Bordelaise Sauce 6

Fine Herb “Chimichurri” 6

Horseradish Soubise 6

Fourme d’ambert Butter 6

*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.