

DINNER

SOUPE & SALADE

Onion Soup

duck broth, baguette, raclette, vidallia onion 17

Cauliflower Soup

manchego, harissa, marcona almond 16

Beet Salad

fourme d'ambert, arugula, preserved oranges, spiced pecans 15

Apples & Cherries Salad

greens, herbs, red onion, moscatel vinaigrette 14

Lyonnaise Salad*

bacon lardons, crispy shallot, poached egg, chicories, mustard vinaigrette 16

POUR LA TABLE

Half Dozen Oysters*

on the half shell, champagne mignonette 20

Mussels*

pernod broth, fennel, baguette, rouille 19

Beef Tartare*

anchovy aioli, hen egg, cornichon, crostini 24

Foie Gras*

blackcurrant, duck cracklins, brioche, apple 29

Caviar*

ossetra, saratoga chips, creme fraiche 65

Rillettes

apricot conserva, duck confit, toast 16

Crab Omelette*

kaluga caviar, herb salad 26

Regent Bread Basket

selection of fresh breads and salted butter 15

PLATS PRINCIPALS

Short Rib 'Pot Au Feu'

natural broth, crispy onion, vichy carrots, pommes fondant 47

Chicken Ballotine

jambon de bayonne, spinach, panisse, herb reduction 38

Scallops*

celery root, pomegranate, brussels sprout, bottarga 48

Sablefish

salmon roe, sauce citron, melted broccolini 41

Pork Chop 'Normandie'*

calvados sauce, apple relish, winter squash 39

Cassoulet

white beans, andouille, duck confit, pork belly, tomato 32

Steak Frites*

beef striploin, duck fat fries, sauce au poivre 64

SERVICE DU FROMAGE

Cheese Plate*

selection of three cheeses, chef's accoutrements 24

Brie En Croute

puff pastry, tart cherry jam, pickled onion 21

Pommes Aligot

whipped potatoes, comte 17

Vol Au Vent

wild mushrooms, alpine mornay 19

*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.