

GLUTEN-FREE MENU

items typically served with bread are served without

SMALL PLATES

duck cracklings - spicy vinaigrette	5.95
sardines - fresh cured	6.95
goat cheese au gratin - tomato marmalade.....	6.95
small pot of mussels - du jour.....	9.95

CHARCUTERIE BOARDS

homemade pâtés, terrines and saucissons
14.95 per person - service for 2 or 4

CHILLED SEAFOOD PLATTER

lobster, crab, shrimp, scallop and uni
15.95 per person - service for 2 or 4

RAW

smoked salmon and avocado	9.95
steak tartare à la jo - classic	9.95
tuna tartare française - lemon, mint	10.95
scallops and sea urchin - lime, jalapeño	10.95
oysters on the half shell - half dozen.....	13.95

PÂTÉS & TERRINES

country pâté - pistachio	5.95
chicken terrine - cognac, truffle.....	5.95
roasted beet and goat cheese.....	5.95
foie gras and short rib pressé.....	7.95
duck roulade - black currants.....	7.95

JARS

pork rillettes - dijon, fines herbs	6.95
roasted eggplant - olives	4.95
smoked whitefish - pickled onions.....	6.95
foie gras mousse - cassis gelée	8.95

SALADS

butter lettuce - house vinaigrette, fine herbs.....	5.95
cauliflower and arugula - parmesan, olive oil	6.95
paris chopped - vinaigrette	9.95

SEAFOOD

sea scallops - espelette, lime beurre blanc.....	15.95
pacific king salmon - lentils.....	14.95
paper bag snapper - fennel, lemon	18.95
ahi tuna steak frites	21.95
maine lobster frites - broiled	27.95

FRENCH SOUL FOOD

chicken paillard	13.95
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STEAKS • HAMBURGER

steak frites	19.95
prime ny steak frites - sliced, sauce doög.....	29.95
filet mignon - frites	22.95
bacon steak - slow cooked apple.....	14.95

VEGETABLES IN THE FRENCH STYLE

pommes purée	4.95
pommes frites.....	3.95
sweet frites	4.95
asparagus - steamed	6.95
braised brussels sprouts - golden raisins.....	5.95
beluga lentils	4.95
wild mushrooms and sweet peas.....	7.95
vegetable pot au feu - ginger-herb broth.....	8.95

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