

39 RUE DE JEAN

BAR  CAFE

SOUPS AND SALADS

- ONION SOUP GRATINÉE 8
caramelized onions, Gruyère crouton
- SOUP DU JOUR 8
- TRUFFLE POTATO SOUP 8
potato purée, chive truffle oil
- MESCLUN SALADE 9
baby greens, candied nuts, red wine vinaigrette, seasonal vegetable, strawberries, goat cheese
- FRISÉE LYONNAISE* 10
frisée lettuce, bacon lardons, toasted hazelnuts, poached egg, hazelnut vinaigrette
- FRIED GOAT CHEESE SALAD 11
baby arugula, roasted red & yellow beets, white balsamic vinaigrette
- add duck confit, salmon, steak or shrimp 4

HORS D'OEUVRES

- CAULIFLOWER CRISP 9
saffron fennel, lemon aioli
- BEEF TARTARE* 13
chopped by hand; traditional garniture and baguette
- FOIE GRAS 14
pan seared with brioche pudding cherry & port reduction
- CHARCUTERIE ASSORTIES 18
homemade sausage, pâté, rillettes, accoutrements
- CRISPY VEAL SWEETBREADS 10
spicy mustard pork belly, roasted Brussels sprouts, cauliflower cream
- CALAMARI 11
wild rocket, pickled fennel, lemon aioli
- ESCARGOTS 10
garlic and parsley butter
- ASSIETTE DE FROMAGE 15
seasonal accompaniments

SUSHI ROLLS*

- Red Dragon Roll 13
- Lobster Roll 13
- Rainbow Roll 13
- Tempura Fried Tuna Roll 9
- Tempura Fried Shrimp Roll 9
- Crab Crunch Roll 9
- Salmon and Cream Cheese Roll 7
- Eel and Avocado Roll 7
- Shrimp Roll 7
- Veggie Roll 7
- California Roll 7
- Spicy Tuna Roll 8

NIGIRI*

- Hamachi- Yellowtail 5
- Sake- Salmon 5
- Unagi- BBQ Eel 5
- Ebi- Shrimp 5
- Tuna Tataki 5
- Maguro- Tuna 5
- Foie Gras 9

SUSHI SIDES

- Edamame 5
- Seaweed Salad 4

PLATEAU
de Fruits de Mer

Plateau for Two 35
Plateau for Four 65
Plateau includes crab cocktail, oysters, shrimp, clams, lobster and a trio of sauces

FROM THE RAW BAR*

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|----------------------|------------------|
| Little Neck Clams 10 | Crab Cocktail 14 |
| Shrimp Cocktail 14 | Oysters MKT |

MOULES EN SIX PREPARATIONS

- 14 *Mariniere* white wine, shallot, parsley
- Bacon Blue Cheese* white wine garlic broth
- 18 *Pistou* garlic, basil, olive oil
- Red Curry* mild curry and coriander
- 10 *Provençal* tomato, classic garlic broth
- Vegetable Cream* white wine, shallot, cauliflower cream

BRASSERIE BURGER* 15

10 oz. custom grind; truffle gouda, caramelized onion, aioli with hand cut frites
add foie gras 8

SIDE DISHES 5

- Potato Purée
- Potatoes Dauphinoise
- Glazed Rainbow Carrots
- Pommes Frites
- Haricots Verts
- Garlic Spinach
- Sautéed Asparagus
- Brussels Sprouts

STEAK FRITES*

All center-cut steaks are served with hand cut frites & maître d'hôtel butter

- 12 oz NY STEAK FRITES 28
- 10 oz FILET MIGNON 29
- 18 oz BONE IN RIBEYE 32

STEAK ADDITIONS

- Bone Marrow 6
- Green Peppercorn Demi-Glace 2
- Béarnaise 2
- Oscar-crab, asparagus, Béarnaise 11
- Lobster Tail 12
- Foie Gras 8

ENTREES

- SEARED CAROLINA SEA SCALLOPS 26
sun-dried tomato rigatoni, wild mushrooms, arugula, lemon garlic cream sauce
- PORK BRITTANY 27
pork shank, fingerling potatoes, red wine Brussels sprouts, Calvados caramelized apples
- BRAISED RABBIT 27
white wine, whole grain mustard, fried leeks, polenta cake, rainbow carrots
- SALMON BÉARNAISE* 25
olive oil sous vide salmon, potatoes Dauphinoise, garlic spinach, béarnaise
- LAMB SHANK 28
red wine & veal stock, brandied figs, roasted spaghetti squash and rainbow carrots
- WILD MUSHROOM CRÊPES 19
garlic roasted wild mushrooms, roasted asparagus, cauliflower cream, rainbow carrots, red pepper coulis
- BOUILLABAISSE 27
shrimp, lobster, local fish, mussels, clams, garlic, white wine-saffron tomato broth
- BRAISED SHORT RIB 28
raspberry demi, potato purée, truffle garlic spinach
- TUNA AU POIVRE* 28
beet risotto, goat cheese, orange glaze, pepper arugula
- ROASTED POULET ROUGE 25
roasted asparagus, wild mushroom crêpe, shallot jus
- COQ AU VIN 25
braised leg of chicken, bacon lardons, pearl onions, wild mushrooms, haricots verts
- PETITE FILET ROQUEFORT* 27
spaghetti squash, grilled asparagus, shallot jus
- DUCK CONFIT 25
French lentils, butter poached mushrooms, port cherry reduction, haricots vert
- CENTER CUT PORK CHOP* 25
ratatouille, potato & cauliflower puree, thyme demi glaze
- SHRIMP À LA NIÇOISE 24
penne pasta, haricots verts, sundried tomatoes, Niçoise olives, roasted garlic butter
- WHOLE FISH DU JOUR Market Priced Daily
fresh daily

PLATS DU JOUR

MONDAY

SEARED DUCK BREAST*
parmesan gnocchi, orange glazed
rainbow carrots
24

TUESDAY

CHEF'S CASSOULET
white beans, rosemary, squash
24

WEDNESDAY

SWORDFISH OSCAR
grilled with asparagus, hollandaise
& crabmeat
25

THURSDAY

RACK OF LAMB*
fingerling potatoes, hazelnut pesto,
shaved Brussels sprouts
25

FRIDAY

FLOUNDER MEUNIÈRE
local fresh pasta, garlic, roasted tomato
24

SATURDAY

PORTER HOUSE*
potato purée, roasted asparagus
béarnaise
36

SUNDAY

SEARED SCALLOPS & GRITS
pork belly & truffle gouda grits, roasted
Brussels sprouts and mushroom ragout
22

EXECUTIVE CHEF DRUE LONGO, GENERAL MANAGER JG CURRY

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. \$3.50 Shared plate fee