

## BAR SNACKS

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WARM OLIVES 6

PARMESAN CRACKERS 6

TOASTED NUTS 6

SALT & PEPPER POTATO CHIPS 6

FINGERLING POTATOES 10

EPOISSES, FRIED HERBS

MAITAKE MUSHROOM TEMPURA 11

YUZU SALT, GREEN ONION

SMOKED STURGEON RILLETTES 12

CRÈME FRAÎCHE, FINES HERBES

CHARCUTERIE  
PLATTER

SERVES FOUR TO SIX  
-39-

CHARCUTERIE 11 EACH

WITH WHOLE GRAIN MUSTARD & CORNICHONS

●● SALAMI DE CACAO

FINOCCHIONA ●● PATÉ DE CAMPAGNE

FOIE GRAS MOUSSE ●● PROSCIUTTO

## FOR SHARING

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HALF-DOZEN EAST COAST OYSTERS ON THE HALF SHELL 18

RED WINE MIGNONETTE

*VERMENTINO, LAURA ASCHERO, LIGURIA, ITALY 2010 [7.5 | 15]*

FONDUE AU FROMAGE *SERVES TWO-TO-FOUR* 18

EMMENTALER, GRUYÈRE, DELLA FATTORIA BREAD

*CHAMPAGNE, EGLY-OURIET VIGNES DE VRIGNY, AMBONNAY NV [15 | 30]*

PASTRAMI-CURED SCOTTISH SALMON TARTARE 15

WARM BRIOCHE, DILL CRÈME FRAÎCHE, HERB SALAD

*RIESLING, KUEN HOF KAITON, ALTO ADIGE, ITALY 2010 [11 | 22]*

BURGUNDIAN ESCARGOTS 14

HERB, MUSTARD, AND TOMATO BUTTERS

*CHARDONNAY P.Y. COLIN-MOREY SAINT AUBIN 'EN REMILLY 1ER CRU', BURGUNDY 2008 [9 | 18]*

MANILA CLAMS AND SAUTÉED PORK BELLY 19

FENNEL SAUSAGE, GREEN GARLIC, GRILLED PAIN DE CAMPAGNE

*SEMILLON, PENFOLDS, ADELAIDE, AUSTRALIA 1998 [8 | 16]*

CHICKEN CROQUETTES 14

FRISÉE, SAUCE GRIBICHE

*GRUNER VELTLINER, KNOLL FEDERSPIEL, WACHAU 2010 [9 | 18]*

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## CLASSICS

RN74 "CROQUE MADAME" 10

TOASTED BRIOCHE, BACON MARMALADE, SPINACH, FRIED EGG, BÉCHAMEL SAUCE

*GAMAY, DOMAINE DIOCHON MOULIN-A-VENT V.V., BEAUJOLAIS, 2010 [6.5 | 13]*

GRILLED TOULOUSE SAUSAGE 13

WHITE BEANS, CABBAGE, BLACK TRUMPET MUSHROOMS, CHARRED TOMATO, POACHED EGG

*NEBBIOLO, AR.PE. PE. GRUMELLO ROCCA DE PIRO, VALTELLINA, ITALY 2004 [13 | 26]*

HERB-ROASTED MARROW BONES 15

GRILLED COUNTRY BREAD, BACON MARMALADE

*PINOT NOIR, LAFARGE VOLNAY, BURGUNDY 2007 [15 | 30]*

GRILLED LAMB BURGER 21

RED ONION MARMALADE, SPICED FRIES, ROASTED GARLIC AÏOLI, WHITE BEAN BUN

*SYRAH, GRAMENON SIERRA DU SUD RHONE, FRANCE 2010 [8 | 16]*