



FALL FIXE

MONDAY - THURSDAY • 3-6 PM • THREE COURSES • 49

COCKTAILS & WINE SPECIALS

GOLD FASHIONED 18

house blend of whistlepig piggyback rye six year,
jameson irish whiskey, house-made cabernet simple syrup

COSMOBELLE 18

absolut citron vodka, cointreau, sweetbird dragon fruit
& papaya, lime juice, cranberry juice

APEROL SPRITZ 16

aperol, sparkling brut, fever-tree club soda

TELMONT, "Réserve Brut," Épernay 120

DOMAINE DE LA CHEZATTE, Sancerre Rosé, Loire 95

NEAL FAMILY RUTHERFORD DUST,

White Blend, Napa Valley 85

ALEXANA MOSAIC, Pinot Noir, Willamette Valley 80

CAYMUS, Cabernet Sauvignon, California 100

ALTAMURA, Cabernet Sauvignon, Napa Valley 135

APPETIZERS

(CHOOSE ONE)

BEET SALAD

red & golden beets, burrata, black truffle

FRENCH ONION SOUP

toasted baguette, emmental, gruyère

DEVILED EGGS

trout caviar, lemon dijonnaise

CAESAR SALAD

croutons, parmesan

CHILLED GRILLED ASPARAGUS SALAD

grated egg, sauce gribiche | *add jumbo lump crab +16*

DESSERTS

(CHOOSE ONE)

PROFITEROLES

pâte à choux, vanilla ice cream, warm chocolate sauce

CRÈME BRÛLÉE

vanilla bean, crisp sugar crust

BLUEBERRY PARFAIT

frozen crème fraîche parfait, blueberry compote

TELLURIDE FLATLINER 18

grey goose vodka, kahlúa, black irish cream, espresso

ENTRÉES

(CHOOSE ONE)

BEEF SHORT RIB BOURGUIGNON

pee wee potatoes, pearl onions, carrots

BRANZINO

provençale vegetables, parsley oil

CHICKEN PAILLARD

arugula, tomato, picked red onion,
buttermilk tarragon dressing

PARISIENNE STEAK FRITES*

sliced new york strip, garlic butter, parsley pommes frites

CREAMY MUSHROOM TAGLIATELLE

asparagus, aged parmigiano-reggiano, truffle crème fraîche

SEARED NORTH ATLANTIC SALMON

spring pea & mushroom ragout, lemon zest, beurre blanc

LE BERGER

house-ground beef, brioche bun, bacon, caramelized onions,
tablesides raclette

GRILLED 14 OZ NY STRIP +10

SAUCES +5

bearnaise | au poivre | steak sauce