

Tableau

- *Pâté de Maison**, pork, foie, pistachio, accoutrements 18
- *Tartare de Boeuf**, chopped creekstone farms beef, seasoned egg yolk, breadcrumb 22
- Blue Fin Tuna Crudo**, orange citronette, pimmet d'espelette, yuzo aioli 19
- Brandade de Morue**, whipped salt cod, brown butter, semolina loaf, trout roe 16
- Vol-au-Vent**, puff pastry, morel ragout, veal sweetbreads 19
- Escargot a la Bourguignon**, garlic parsley butter, Blue Oven Epi bread
demi-douzaine (6).....14 douzaine (12).....28

Colette

Laminated Brioche 4.5/ea
black pepper, sea salt butter

Animal Farm Creamery Butter Service 15
cultured butter, Blue Oven Epi bread

Salades

- Endive & Radicchio**, bayonne ham, roquefort, walnut vinaigrette 14
- Roasted Beets**, crème fraîche, goat cheese, citrus, pistachio, horseradish 14
- Simple Greens**, local greens, fennel, fines herbes, shallot vinaigrette 12
- Parisian Carrot**, toasted hazelnut, parsley, cider vinaigrette 12

Plats

- Raviole du Dauphiné**, comté, ricotta, brown butter 22
- Roasted Mushrooms**, turnips, frisse, tahini hollandaise 24
- *Colette Burger**, 8oz brisket blend, dijonnaise, fromage american, frites 22
- Herbed Cavatelli**, braised lamb neck ragout, parsley, pecorino 23
- *Icelandic Cod**, toasted brioche, caviar beurre blanc, wilted spinach 32
- *Steak Frites**, 8oz creekstone ny strip, peppercorn sauce, frites 46
- Duck Confit**, cassoulet beans, leeks, kale, duck jus 36
- *Berkshire Pork Collar**, mushroom, castelfranco, chestnut cream, pork jus 28

Grands Plats serves 2-4

- *Sole Meuniere**, brown butter, lemons, capers, pomme pureé 96
- *Côte de Boeuf**, 36oz creekstone ribeye, bordelaise, mustard butter, pomme pureé 120

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

