

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, pimet d'espelette, yuzo aioli 19
- Brandade de Morue, whipped salt cod, brown butter, semolina loaf, trout roe 16
- Champignons au Poulet, stuffed & glazed morels, chicken mousse, watercress 23
- Escargot a la Bourguignon, garlic parsley butter, Blue Oven Epi bread
demi-douzaine (6).....16 douzaine (12).....32

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 34
- *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 32
- Poulet Frit à la Moutarde, breaded boneless half chicken, dijon, creme fraiche 34

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.

