

Tableau

- Pâté de Maison**, pork, foie, pistachio, accoutrements 18
Brandade de Morue, whipped salt cod, brown butter, semolina loaf, trout roe 16
Vol-au-Vent, puff pastry, porcini ragout, veal sweetbreads 19

Colette

Laminated Brioche 4.5 /ea
black pepper, sea salt butter

Salades

- Endive & Radicchio**, jambon 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, formage 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

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

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

