

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, 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

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.

