

## 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, piment 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

**Pain Maison 8 / 12**  
fresh milk brioche, seasonal butter



**Animal Farm Creamery Butter Service 15**  
cultured butter, radish, 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
- Sweet Potato**, beluga lentils, harissa, pepitas, labneh, cilantro 21
- \*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.