

Colette

Tableau

- *Pâté de Maison, pork, foie, pistachio, accoutrements 18
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
Vol-au-Vent, puff pastry, porcini ragout, veal sweetbreads 19

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

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.

