

Marché Moderne

Épis Bread & Butter Board Sel Gris 7

Oysters Du Jour On The Half Shell Two Mignonettes 3.50 to 4.50 Each

Heirloom Tomato Salad Italian Mozzarella Cheese, Petite Basil, Red Onions, Shallots
A Touch Of Garlic, Parsley, Tomato, Tarragon & Tomato Vinaigrette 16

Live Hokkaido Scallop Almost Raw - Quenelle De Brochet - Caviar Hokkaido Scallop, Pike Quenelle
Légèrement Citronnée, Jus De Moule Cremé, Feuilles De Celeri Emincées Kaluga Caviar 30

Amelia's Chopped Salad Revisited Julienne Little Gem, A Touch Of Kale, French Feta, Celery Cucumber,
Mint, Tomato, Avocado, Caramelized Pumpkin Seed, Raw Golden Beets, Honey Grapefruit Vinaigrette 14

Octopus Preparation 2007

Charred Shallot Emulsion, Celery, Potatoes, Chorizo, Lemon, Espelette, Coriander, Olive Oil 19

Beet "Roti Et Cru" Roasted Beets, Shaved Beets, Italian Buratta, Walnut Savory Praline & Basil
Beet Juice & Le Blanc De Noix Vinaigrette, Beet Root, Crème De Chèvre 16

"Entre La Provence Et L'Italie"

Caponate D `Aubergine, Eggplant, Tomate Heirloom Sechées, Fontina, Mozzarella Parmesan, Basil, Fresh
Oregano & Sauce Tomato Citroné, Grecque Basil, Compote D'onion Et Anchois 22

Fromage & All Accoutrements Four Cheeses 17, Honeycomb 2, Grape On The Vine 2

Hamachi Crudo Citronette, Mango-Yuzu-Jalapeno Sorbet, Olive Oil, Green Onion, Micro Cilantro 16

Charcuterie La Quercia Acorn Tamworth Prosciutto, "Brooklyn B" Smoked beef Bresaola, Salametto
Piccanté & Fra'mani Salame Toscano, Cornichon, Pickled Cauliflower Mustard Cream, Baguette 16

Steak & Egg Soigné Steak Tartare Angus Filet, A Quail Egg, Pommes Frites, Mustard Cream
All Condiments, Baguette, Fresh Horseradish Pickled Vegetable 27 With Kaluga Caviar 39

Truite Saumoné A Cru Légèrement Fumée Et Marinée - Glace Moutarde

Salmon-Trout Barely Cured & Gently Smoked, White Balsamic & Reserve California Olive Oil
Vinaigrette, Garlic Chives, Micro Sorrel, Mustard Ice Cream, Brioche

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Homard - Lobster Sweet White Corn Agnolotti, Chicken Bouillon Au Vin Jaune

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Red Wine Caramelized And Tillecherry Pepper Roasted Venaison

Apricot And Sweet Potatoes Mousseline, Chanterelles, Sauce Stonefruit Grand Veneur

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Vanilla Canelé De Bordeaux + Canelé Ice Cream Mango Mousseline And Passion Fruit Caramel

Four Course Menu \$105 Food Only

"Duck Confit Frisée Lardon" Bacon, Sauteed Potato, Frisée, Lettuce, Duck Confit, 6 Minutes Egg
Haricot Vert, Warm Sherry Vinaigrette Made To Order, Duck Prosciutto, Truffle Tapenade 32

Brown Butter Roasted Marché Au Poisson

Chanterelles, Jus De Poulet Monté Au Beurre Anchois Et Orange, Poireaux Roti 45

Sautéed Scallops Emulsion Of Sweet Corn Potage, Shaved Guanciale, Padron Pepper Chutney 36

Filet Au Poivre Smoked & Tellicherry Black Peppers, 21 Year Bas Armagnac, Pommes Frites
Little Gem Salad, Buttermilk Red Onion Vinaigrette 54

"Parmentier De Queue De Boeuf" Oxtail & Gnocchi Truffle Mac & Cheese

Pickled Summer Vegetables, Yellow Wax Beans, Baby Turnips, Purple Radishes, Cauliflower 32

Coq Au Vin Au Juliéas | Fresh Linguini

Cremini Mushrooms, Honey Bacon, Carrot, Celery & Onion Mirepoix 29

Braised Short Ribs Mushrooms, Pearl Onions, Fingerling Potatoes, Honey Bacon 29

Smoked Roman Green Cauliflower Prosciutto Nduja, Dill, Cumin & Shallot Yogurt, Lemon Confit 20

O.C.R Pommes Frites 8 | Pommes Frites 5

Summer Peach Upside Down Gateau Peach And Late Harvest Wine Ice Cream 14

Valrhona Chocolate Souffle Cake Toffee Streusel & Café Au Lait Gelato 14

Two Sorbets 10

Split Charge 5 - Corkage Policy 45 Each (750 ML) Maximum Of 2 Btl Per Party (Regardless Of Size Of Party)
A 20% Gratuity Will Be Added To Parties Of Eight Or More *