

HOUSE COCKTAILS \$21

MARGAUX HUGO

Empress gin, St Germain, mint, prosecco, seltzer

FRENCH MARTINI

Vodka, Chambord, pineapple juice

ESPRESSO MARTINI

Vanilla vodka, coffee liqueur, espresso, simple syrup

LYCHEE MARTINI

Vodka, dry vermouth, lychee syrup, lime juice

PALOMA

Volcan tequila, lime juice, grapefruit juice

SPICY ORCHARD

Rum, blueberries, simple syrup, lime juice, ginger beer, orange bitters

CRISP MARTINI

Gin, St Germain, lemon juice, Sauvignon Blanc

DÉSOBÉISSANTE

Vodka, prosecco, strawberry purée, simple syrup, lemon juice

PAPER PLANE

Woodinville bourbon, Aperol, Amaro Montenegro, fresh lemon juice

RUBY SOHO

Vodka, triple sec, watermelon, mint, lime juice, simple syrup

WE OFFER A 5% DISCOUNT FOR CASH PAYMENTS

BLOOD ORANGE MARGARITA

Tequila, lime juice, Aperol, agave

HIBISCUS MARGARITA

Tequila, triple sec, lime juice, hibiscus syrup

LIMONCELLO SPRITZ

Limoncello, prosecco, seltzer water

FRENCH 238

Gin, St Germain, lemon juice, prosecco

SLEEPY HOLLOW

“Appletini” of vodka, St Germain, sour apple liqueur, lemon juice

HONEY BEE • 27

SirDavis American whisky, agave, lemon juice

VELVET BLOOM • 18

Alcohol-free prosecco, hibiscus syrup, lemon juice, seltzer

BOTTLED BEER \$10

NON-ALCOHOLIC BEER \$9

DRAFT BEER \$10

NON-ALC. SPARKLING ROSÉ \$16

HAPPY HOUR

12 – 7 P.M. (bar area only)

DRAFT BEER \$7

HUGO SPRITZ \$9

WINE (INCL. SPARKLING) \$9

APEROL SPRITZ \$9

MARGARITA \$9

WELL DRINKS \$10

ROUGES

			Gls	Btl
Pays d'Oc	100% Pinot Noir, Bachellery, Languedoc-Roussillon, Fra.	2022	17	60
Pays d'Oc	100% Cabernet Sauvignon, Bachellery, Languedoc-Roussillon, Fra.	2021	17	60
Bordeaux	Cuvée Nokat, Les Vignerons Réunis de Monségur, Fra.	2022	18	65
Saint-Estèphe	Château Les Hauts de Pez, Bordeaux, Fra.	2020	18	65
Côtes du Rhône	Boissy & Delaygue "Lou Pontias," Fra.	2021	19	65
Cahors	100% Malbec, Château Haute-Borie, S.W. Fra.	2016	25	95
Pessac-Léognan	375 ml (half bottle), Gd. Cru, CHÂTEAU CARBONNIEUX, Bordeaux, Fra.	2018		95
Bourgogne Pinot Noir	Cuvée Margot, Olivier Boussard, Fra.	2022		100
Saint-Émilion	Grand Cru, Château Jacques Blanc, Bordeaux, Fra.	2018		115
Saint-Estèphe	Château Tronquoy-Lalande, Bordeaux, Fra.	2018		120
Pauillac	La Croix des Aubrais, Bordeaux, Fra.	2020		125
Margaux de Brane	Henri Lurton, Château Brane-Cantenac, Médoc, Fra.	2019		130
Beaune	1er Cru, Les Chouacheux, Maison Albert Brenot, Bourgogne, Fra.	2020		160
Margaux	Grand Cru, LA SIRÈNE DE GISCOURS, Médoc, Fra.	2016		195
Napa Valley	Hora (Cab. Sauv./Merlot/P. Verdot), Cathiard Vineyard, Calif.	2021		220
Saint-Émilion	1er Grand Cru Classé, CHÂTEAU BEAU-SÉJOUR BÉCOT, Bordeaux, Fra.	2019		260
Saint-Émilion	Grand Cru, Château Fombreuge, Bordeaux, Fra.	2000		300
Margaux	Grand Cru, Château d'Issan, Médoc, Fra.	2022		330
Pommard	EPENOTS Gd Cru, Maison Louis Latour, Beaune, Bourgogne, Fra.	2006		475
Margaux	Grand Cru classé en 1855, CHÂTEAU GISCOURS, Médoc, Fra.	2006		510
Pessac-Léognan	Château Smith Haut Lafitte, Bordeaux, Fra.	2022		520
Margaux	Grand Cru, Château Rauzan-Ségla, Médoc, Fra.	2009		535
Châteauneuf-du-Pape	Cuvée Les Chorégies, Clos de l'Oratoire des Papes, Rhône, Fra.	2020		550
Saint-Estèphe	Grand Cru, Château Calon-Ségur, Bordeaux, Fra.	2000		850
Clos Vougeot	Grand Cru, Louis Latour, Beaune, Bourgogne, Fra.	2019		895
Pauillac	Grand Cru, Château Lynch Bages, Bordeaux, Fra.	2019		1,050
Margaux	1er Grand Cru Classé, CHÂTEAU MARGAUX, Médoc, Fra.	2012		2,300

CHILLED

Chiroubles	Ludovic Charvet, Beaujolais, Fra.	2023	24	85
Morgon	Ludovic Charvet, Beaujolais, Fra.	2023		85

DESSERT

Banyuls	Grand Cru, Les Clos de Paulilles, Languedoc-Roussillon, Fra.	2017	32	—
---------	--	------	----	---

BLANCS

			Gls	Btl
Sauvignon Blanc	Kiwi Gold, Marlborough, N.Z.	2023	15	48
Picpoul de Pinet	Jadix, Languedoc-Roussillon, Fra.	2024	17	53
Mâcon-Villages	Chardonnay, Georges Dubœuf, Beaujolais, Fra.	2022	18	59
Côtes du Rhône	Viognier, "Lou Pontias," Boissy & Delaygue, Fra.	2022	19	63
Pessac-Léognan	375 ml (half bottle), CHÂTEAU CARBONNIEUX, Bordeaux, Fra.	2023		75
Alsace	Gewürztraminer, Willm, Fra. (sweet)	2022	24	80
Sancerre	Domaine Paul Doucet et Fils, Loire, Fra.	2023	26	93
Chablis	1er Cru, Simonnet-Febvre, Bourgogne, Fra.	2022		163
Meursault	1er Cru Goutte d'Or, D. Louis Latour, Bourgogne, Fra.	2019		314
Pauillac	Blanc de Lynch-Bages, Bordeaux, Fra.	2022		378
Corton-Charlemagne	Grand Cru, Louis Latour, Côte de Beaune, Bourgogne, Fra.	2022		790

ROSÉS

Whispering Angel	Château d'Esclans, Provence, Fra.	2024	19	73
Méditerranée	Les Dauphins, Rhône-Alpes, Fra. (vegan)	2023	15	48
Coteaux Varois en Provence	Estandon Grande Cuvée, Roches de Provence, Fra.	2023	14	45

BULLES

Veuve Clicquot	Champagne Brut, Fra.		34	158
JC. Calvet	Crémant de Bordeaux Rosé, Fra.	2022	24	84
Philippe de Guérois	Crémant d'Alsace Blanc, Fra.		17	73
French Bloom Le Rosé	Non-alc. Pinot/Chardonnay		16	63

BEER – DRAFT

Montauk	10
Estrella	10

BEER – BOTTLE / CAN

Estrella 0.0% (Non-Alc)	9
Delirium	10
Meteor Wheat	10
Meteor Pils	10
Hefe	10

APÉRITIFS & DIGESTIFS

Kir (White Wine, Cassis)	14
Kir Royal (Sparkling Wine, Cassis)	15
Vermouth (Red or White)	11
Pastis Ricard	15
Limoncello	15
Campari	18

DESSERT WINE & PORT

Taylor Fladgate Port (Glass)	21
Banyuls (Glass)	32
Tokaji Disznókő (Bottle)	318

BOURBON & RYE

House Bourbon	17
Jack Daniel's	19
Woodinville	20
Bulleit Bourbon	20
Bulleit Rye	20
Woodford Reserve	21
Basil Hayden	24

SCOTCH WHISKY

Dewar's White Label	16
Glenmorangie	19
The Glenlivet	19
Johnnie Walker Black	22
Talisker Storm	23
The Balvenie	23
Lagavulin 16 Yr	25
Sirdavis	37

IRISH WHISKEY

Tullamore D.E.W.	18
------------------	----

TEQUILA

House Tequila	17
Olmecca Altos Blanco	17
Olmecca Altos Reposado	19
Volcano	19
Don Julio Blanco	20
Don Julio Reposado	22
Don Julio Añejo	27
Don Julio 1942	50
Clase Azul Reposado	50

GIN

House Gin	17
Citadelle	17
Tanqueray	18
Malfy Rosa	18
Bombay Sapphire	18
Hendrick's	19
Empress 1908	19
Monkey 47	20

MEZCAL

House Mezcal	18
Montelobos	22

VODKA

House Vodka	17
Smirnoff	17
Absolut	18
Tito's	19
Ketel One	19
Grey Goose	19
Elit	19
Belvedere	20
Belvedere 10	26

RUM

House Rum	17
Bacardi	19
Cruzan	21
Zacapa 23	26

LIQUEURS

Baileys	18
Disaronno Amaretto	18
Grand Marnier	18
Kahlua	18
Sambuca	18

COGNAC & BRANDY

Raspberry Brandy	15
Calvados VSOP	19
Cognac VSOP	22
Anee Calvados	23
Hennessy XO Cognac	39
Tesseron XO Cognac	40

APPETIZERS

ESCARGOTS À LA BOURGUIGNONNE 30
Roasted escargots with butter, garlic, shallot, parsley, breadcrumbs

RAVIOLES DE ROYAN AU COMTÉ 24
Sensual little French ravioli stuffed with Comté cheese in truffle cream sauce

TARTELETTE DE CHÈVRE FRAIS 30
Baked goat cheese tart with shallots, truffles, grape, and a veil of 180-days-old Swiss

CALAMARS SAUTÉS À LA PROVENÇALE SUR SALADE 23
Sautéed calamari with garlic, parsley, olive oil, tomato, mushrooms, and breadcrumbs

FOIE GRAS AU TORCHON 45
Cold foie gras served torchon style
Seared foie gras with balsamic duck glaze 56

MOULES
Marinières: steamed in white wine and fresh herbs (classic)
Rochelaises: steamed with curry, diced apple, and light cream
Dijonnaises: steamed with Dijon 23 / 31
Creoles: French Caribbean style
Steamed in pink sauce, rum, touch of heavy cream, with herbs, mild spices, and chorizo

SALADE DU MARCHÉ	
<i>Mixed lettuce and radicchio with seasonal fruits, tomato, radish, and Dijon/olive oil/red wine dressing</i>	14
SALADE DE BETTERAVES	
<i>Oven-roasted fresh beets, diced apple, toasted pine nuts, and Brie cheese</i>	18
WATERMELON SALAD	
<i>Feta cheese, fresh mint, extra-virgin olive oil</i>	19
PÂTÉ DE CAMPAGNE MAISON	
<i>Homemade pâté de campagne with onion, pickles, and Dijon</i>	18
SOUPE À L'OIGNON GRATINÉE	
<i>French onion soup au gratin</i>	18
POIRES RÔTIES AU BLEU FONDANT	
<i>Roasted fresh whole pear with melted blue cheese</i>	23
STEAK TARTARE	
<i>Steak tartare served with our mixed greens and toasted bread</i>	21 / 35

ENTRÉES

POISSON FRAIS DU MARCHÉ <i>Fresh market fish</i>	M/P
LANGUE DE BŒUF MOUTARDE À L'ANCIENNE <i>Slow-cooked beef tongue with potato, carrots, onions, and capers</i>	32
GNOCCHI PARISIENS AU GRATIN <i>With truffles, Mornay sauce, and Swiss cheese</i>	34
FILET DE PORC, SAUCE NORMANDE <i>Seared pork tenderloin, sliced, with mushrooms, port, and lightly creamed sauce</i>	36
PAVÉ DE SAUMON POÊLÉ ET FRICASSÉE DE SHIITAKE AU PORTO <i>Seared salmon, stewed shiitake, with port wine jus</i>	37
COQUELET RÔTI AU JUS <i>Roasted Cornish hen au jus, prepared à la minute</i>	42
ONGLET POÊLÉ À LA LUCHONAISE <i>Slowly seared, butter-only hanger steak, roasted garlic, parsley</i>	46
MAGRET DE CANARD <i>Seared Moulard duck breast with Michigan cranberry glaze</i>	48

RÂBLE DE LAPIN BRAISÉ À LA DIJONNAISE

Braised young rabbit with mushrooms, white wine, carrot, Dijon, and pearl onion 48

KASSULET TOULOUSAIN DE LA MAISON

Cassoulet Toulouse style (cannellini beans, carrots, tomato, garlic duck confit, slab bacon, and pork sausage, all braised with noble duck fat, white stock, and foie gras jus) 50

CAILLE RÔTIE SUR POMMES SAUTÉES AU CURRY, DÉGLAÇÉE AU JUS

Roasted “quail and a half,” sautéed curried apple, pearl onion, and grape demi-glace 44

LINGUINI AUX FRUITS DE MER

Seafood linguini with white wine saffron sauce, dressed with scallop, mussel, white meat fish filet, calamari, and shrimp 55

CARRÉ D'AGNEAU RÔTI AU JUS DE ROMARIN

Frenched rack of lamb with white wine, rosemary, and truffle au jus 61

FILET AU POIVRE ET COGNAC

Smashed black peppercorn filet mignon, cream, veal stock sauce 49

TOURNEDOS ROSSINI

Seared filet mignon, topped with foie gras, shallots, port, and truffle sauce 59

SIDES

HALF AVOCADO	5
FRESH-CUT FRENCH FRIES	6.5 / 12
TRUFFLE FRIES	15
ROASTED YOUNG POTATOES	7
BACON, HAM, OR FENNEL SAUSAGE	7
SAUTÉED SPINACH W/ GARLIC & OLIVE OIL	9
SAUTÉED MUSHROOMS	7.5
HOMEMADE GRAVLAX SALMON	14
MARKET VEGETABLES	12

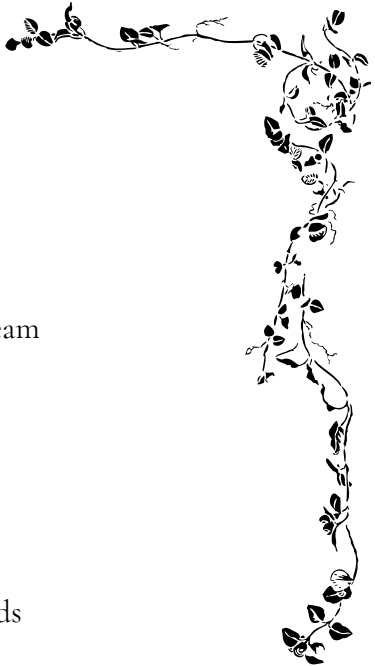
DRINKS

CAPPUCCINO	7.5	EVIAN (STILL WATER)	10
AMERICANO	6.5	SPARKLING WATER	10
DOUBLE ESPRESSO	6.5	COKE / DIET COKE	6.5
DECAF CAPPUCCINO	6.5	GINGER ALE / GINGER BEER	6.5
DECAF AMERICANO	5.5	ORANGE / CRANBERRY JUICE	6.5
DECAF DOUBLE ESPRESSO	5.5	SELTZER WATER	6.5
ESPRESSO	5	TEA	6
DECAF ESPRESSO	4	ICED TEA	7
COFFEE	2.8		

WE OFFER A 5% DISCOUNT FOR CASH PAYMENTS



DESSERTS



Tarte Tatin à la mode · 16

Classic upside-down caramelized apple tart, served with vanilla ice cream

Choux Chantilly · 16

Puff pastry, homemade Chantilly, confectioners' sugar

Poire belle Hélène · 14

Roasted half pear with vanilla ice cream, chocolate sauce, and almonds

Croquembouche au caramel · 10

Choux stuffed with fine Grand Marnier and French vanilla cream, fresh blond caramel, and sliced toasted almonds

Fondant au chocolat noir · 17

Dark chocolate lava cake and homemade coconut sherbet

Profiteroles · 22

Popular dessert, made with bittersweet Callebaut dark chocolate

Banana brûlée · 13

Pan-seared caramelized fresh banana, with rum over cake crumble, crème chiboust (pastry cream and soft meringue), and granulated burnt sugar

Assortiment de trois sorbets / glaces maison · 16

Choice of three flavors of homemade ice cream or sherbet

Îles flottantes au caramel, crème anglaise et Grand Marnier · 13

Whipped egg white meringue covered with caramel, floating in crème anglaise, flavored with a touch of Grand Marnier

Tartelette aux fraises · 16

Shortcrust, fine pastry cream, fresh strawberry, whipped cream

Assortiment de fromages de la maison · 16

Platter of three cheeses – Brie, 180-days-old Swiss, and blue

