

TARTE FLAMBÉE

Classic 15

smoked bacon • onion • crème fraîche • fromage blanc

Hen of the Woods Mushrooms 18

comté cheese • chive • nutmeg • onion

House Cured Gravlox 24

salmon roe • onion • sorrel • horseradish

Caviar & Sea Urchin 56

american sturgeon caviar • horseradish • lemon • celery



HOUSE MADE ALSATIAN SAUSAGE

Liverwurst 17

pickled kirbies

Duck Sausage 19

shaved brussels sprouts salad

Mangalitsa Morcilla 22

potato salad • parsnip purée

Country Sausage 22

house made sauerkraut • violet mustard

BAR MENU

Shemogue Oysters smoked salmon coulis • leeks 18

Autumn Salad sunflower seeds • pomegranate vinaigrette 16

Roasted Heirloom Squash Salad chestnut vinaigrette 17

Smoked Brandt Beef Tenderloin Tartare grilled baguette 18

Foie Gras Torchon roasted artichoke • maple syrup 26

Sturgeon Tart caviar mousseline • applewood smoke 28

Alsatian Country Beer Soup ham hocks • pain d'épices 16

Maine Lobster Cappuccino chive froth • truffle arrancini 18

Horseradish Crusted Atlantic Salmon cabbage • riesling sauce 22

Saffron Trenne Pasta maine lobster • au poivre 25

Duck Confit meyer lemon gastrique • fingerling potatoes 21

Red Wine Braised Tripe Gratiné du puy lentils • thyme 21

CHEESE & DESSERT

Artisanal Cheese Assortment 3 pieces 20

Chocolate Tart california nut • chocolate sorbet 12

Beignet apple hibiscus marmalade • beer sorbet 12

Coffee Macchiato Dome caramel mousse • vanilla ice cream 12