

*Our goal is to satisfy varied cultural appetites by using contemporary culinary techniques, sustainably and responsibly raised animals, and artisanal haus-made products in our seasonally evolving menu. And, most importantly, to give you a continuously indulgent experience. Enjoy yourself. Be carnivorous.*

— *starters* —

SHRIMP COCKTAIL

*bouillon, lemon*

23

RADISH & BUTTER

*roasted radish, goddess butter, sea salt*

14

FRIED PERCH

*sauerkraut, creme fraîche*

16

SHORTRIB BEIGNETS

*braised short rib, natural jus*

14

ESCARGOT

*burgundy snail, garlic, lemon, herbed breadcrumb*

19

FRENCH ONION GRATINÉE

*sourdough crouton, gruyere, herbed breadcrumb*

18

— *for the table* —

SALADE DU MARCHÉ

*cervelle de canut, winter vegetable*

14

PASTRAMI CURED SALMON

*pickled mustard seed, rye crouton, smoked pickle*

16

TARTARE OF BOEUF

*haus blend, caper, shallot, dijon, herb, egg yolk, brioche*

16

FOIE GRAS TORCHON

*celery, grapefruit, hazelnut*

26

MANILLA CLAMS

*potato velouté, leeks, bacon*

24

CECI BEAN CAVATELLI

*haus merguez, caramelized shallot, fried ceci bean, cacioavallo, paprika jus*

21

*Executive Chef: Brian Abern*

*Chef de Cuisine: Joe Baker*

— *entrées* —

HUDSON CANYON SCALLOPS

*bacon, parsnip, soubis*

44

SEARED SALMON

*tarragon beurre blanc, caviar*

46

STEAK FRITES

*tri tip, boeuf fat fries, béarnaise*

34

BONE IN PORK CHOP

*lentils, roasted grape, jus*

43

DUCK BREAST

*sunchoke, cranberry, jus*

49

RACK OF LAMB

*ginger, carrot, split pea, jus*

67

LE BOEUF

*All beef served with choice of bordelaise, béarnaise or au poivre*

NEW YORK STRIP 14 oz.

55 DAY DRY AGED RIBEYE 22 oz.

55 DAY DRY AGED TBONE 34 oz.

55 DAY DRY AGED PORTERHAUS 34 oz.

*All Boeuf MP*



— *sides* —

9 each / 3 for 24

BABY TURNIP

*tarragon, honey, black pepper*

ROASTED MUSHROOM

*thyme, vinegar*

CARROTS, CARROTS, CARROTS

*roasted, pickled, shaved, raw, greens*

BOEUF FAT FRITES

*sea salt, malt vinegar aioli*