

marché restaurant

petites assiettes:

moroccan olives, orange, pistou	4.
almonds, extra virgin olive oil, sea salt	4.
pig candy: applewood smoked bacon, brown sugar, spices	4.
potted smoked prawns	8.
pork rilette	7.
prosciutto americano	10.

les plats:

soup: brentwood corn, farinette, creme fraiche	9.
arugula, heirloom tomatoes, torn bread, buratta, red wine vinaigrette	10.
romey lettuce, radish, sweet onion, buttermilk vinaigrette	9.
hudson valley foie gras terrine, marmalade	market.
artichokes, cipolini, kamut berries, white wine, soft herbs	11.
fennel en sous vide, parsnips, treviso, grapefruit, sauce vierge	10.
sacramento delta asparagus, oeuf sur la plat, reggiano, brown butter, lemon	15.
ravioli: beet greens, fresh ricotta, roasted garlic, parmesian fricco	12.
hokkaido scallops, fava beans, morel mushrooms, truffle scented butter sauce	15.
halibut, petite pois francaise	15.
grass fed leg of lamb, shelling beans, baby carrots, smoked pearl onions	16.
jidori chicken, baby broccoli, brown rice pilaf, young scallions, blood orange relish	15.
waygu natural beef, rissole potatoes, creme d'épinard	16.

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