RESTAURANT L'OSTAL

AUTUMN

BEGINNINGS

MARINATED OLIVES 7
herbes de provence

SPICED NUTS 7
ras el hanout

OEUFS MAYONNAISE 15
tarragon mustard & pickled onion with brioche crouton

ESCARGOT EN COQUILLE 25
french snails with garlic, parsley & AOC butter

SPANISH BOQUERONES 9
catalunya spice

GIGANTE BEANS 7
in vinaigrette

CHEESE & CHARCUTERIE

LOCAL BURRATA 18
arbequina olive oil, fleur de sel & black pepper mignonette

THREE CHEESES OF THE MOMENT 29
selected by ken skovron with house accoutrements

FOIE GRAS MAISON 33
chilled hudson valley duck foie gras, fig & FWS brioche

· wine pairing ·
tokaji aszu '5 puttonyos', mad, hungary 25

36 MONTH PROSCIUTTO SAN DANIELE 29
house-made grissini with european style butter & fresh horseradish

PÂTÉ DE CAMPAGNE 20
mustard, cornichon & grilled sourdough

FIRST COURSE

VELOUTE 15
carrot soup with coconut, ginger & bronze fennel

SFORMATO 22
spinach flan with creamed leek & wild mushroom

TARTARE DE BOEUF 25/35
hand cut beef coulotte with traditional garnishes

SALADS

VERTE 17
field greens with pistou vinaigrette & fines herbes

LYONNAISE 20
frisée with soft cooked egg, bacon, crouton & blue cheese

ITALIENNE 18
italian chicories with bagna càuda, artichoke & moscato vinaigrette

PASTA

POTATO GNOCCHI 21/30
chanterelle mushroom with parmesan fondue

TAGLIOLINI 30/40
jumbo lump crab with sauce beurre blanc & chive oil

BLACK PEPPER PAPPARDELLE 21/33
tuscan red wine beef & chicken liver ragout

SECOND COURSE

GRILLED FAROE ISLAND SALMON 45
roasted broccoli di ciccio with cippolini, sweet pepper & sauce verte

SKATE GRENOBLOISE 42
bloomsdale spinach with brown butter, lemon, caper & parsley

CÔTE DE BOEUF MP
dry aged bone-in ribeye with yukon potato, cipollini onion & sauce bordelaise

· serves 2 to 4 guests ·
please allow 50-60 minutes for cook time

HUDSON VALLEY DUCK CONFIT 45
slow cooked duck leg with fingerling potato, arugula, turnip & brandied cherry jus

IBERICO PORK CHOP 55
roasted autumn squash with kale, apple & smoked bacon

CAULIFLOWER GRATIN 15
parmesan, comté, & panko breadcrumb

HARICOT VERTS 13
green beans with sicilian pistachio, brown butter & ricotta salata

POMMES PURÉE 11
yukon potato, european butter & chive

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

MARTINIS · 22

SHAKEN NOT STIRRED
classic vesper with gin, vodka, lillet blanc

LE MISTRAL
gin, liqueur de violette, yellow chartreuse, dolin blanc

SACRÉ BLEU
blue cheese washed vodka & gorgonzola olives



SPRITZ & BUBBLES · 21

all spritzes made with growers champagne

L'OSTAL SPECIAL
ramazzotti amaro, pomegranate, lemon

HUGO SPRITZ
elderflower liqueur, mint

ITALICUS SPRITZ
rose & bergamot liqueur, rose petal

STIRRED & STRONG · 30

all available smoked

CACAO OLD FASHIONED
rabbit hole bourbon, créme de cacao, ramazzotti amaro

OAXACA OLD FASHIONED
mezcal, reposado, demerara, chocolate bitters

CHAI OLD FASHIONED
templeton 10-yr rye, black walnut bitters chai infused demerara

NO MAS
mezcal, campari, cacao, chocolate bitters

HOUSE COCKTAILS · 20

HORNETS NEST
blanco tequila, fresh lime, clover honey, grapefruit bitters

BONNE NUIT
vodka, amaro nonino, curaçao, lemon

S&K PENICILIN
cinnamon infused laphroaig, scotch, ginger, lemon

MON CHERRY
gin, liqueur de violette, brandied cherry, lemon

DESSERT · 20

CARAJILLO
licor 43, hot shaken espresso

FERNET GRASSHOPPER
fernet branca, créme de menthe, créme de cacao, cream

NON-ALCOHOLIC · 10

OUI CANNES DEUX
lemon verbena, pomegranate, seltzer

TOURNESOL
pineapple, demerara, lime, seltzer

JUS VERT
cucumber, mint, lime, ginger beer

WINE BY THE GLASS

SCARPETTA ON TAP

	quarter liter / half liter / liter
WHITE *friulano blend, 'frico bianco', friuli, italy*	*18 / 30 / 50*
ROSÉ *tuscan blend, 'frico rosato', tuscany, italy*	*18 / 30 / 50*
RED *sangiovese, 'frico sangiovese', tuscany, italy*	*18 / 30 / 50*

SPARKLING

	half glass / glass / bottle
BISOL *prosecco 'jeio' veneto, italy*	*8 / 16 / 64*
CHAMPAGNE LASSALLE ET FILLE *brut, montagne de reims, france*	*15 / 30 / 120*

WHITE

LA PETITE PERRIERE 2023 *sauvignon blanc, loire valley, france*	*7 / 14 / 56*
DOMAINE GUIBERTAU 2024 *chenin blanc 'les moulins' saumur blanc, loire valley*	*10 / 20 / 80*
YVES CUILLERON 2024 *viognier 'vignes d'a cote' IGP collines rhodaniennes*	*11 / 22 / 88*
DOMAINE ROMANIN 2024 *chardonnay, macon solutre-pouilly, burgundy, france*	*13 / 25 / 100*

ROSÉ

COMTESSE MARION 2025 *cinsault, languedoc/roussillon, france*	*7 / 14 / 56*

RED

CHATEAU SAINT COSME 2023 *rhone blend 'les deux albion' cotes du rhone, france*	*9 / 18 / 72*
BOYER DE BAR 2023 *pinot noir 'les rives de l'estang' vin de france*	*9 / 18 / 72*
CA' DEL BAIO 2023 *nebbiolo 'bricdelbaio' langhe, piemonte, italy*	*12 / 23 / 92*
L'AME DE PAPE CLEMENT 2019 *cabernet/merlot, graves, bordeaux, france*	*15 / 30 / 120*

APERITIF & DIGESTIF

see wine list for additional selections

LILLET BLANC	*12*
PASTIS	*10*
SALERS	*11*
YELLOW CHARTREUSE	*24*
VEP YELLOW CHARTREUSE	*60*
GREEN CHARTREUSE	*26*
VEP GREEN CHARTREUSE	*60*

BEER ON TAP

STELLA ARTOIS *pilsner*	*9*
BRAUEREI PLANK *hefeweizen*	*14*
OMMEGANG *ipa*	*13*
RHYTHYM BREWING *lager*	*13*
GUINNESS *irish stout*	*11*

N/A BEER CAN

ATHLETIC *run wild ipa*	*8*

JUICE & SODA

COKE & DIET COKE	*6*
SPRITE	*6*
FEVER TREE *ginger beer*	*6*
FEVER TREE *ginger ale*	*6*

Espresso beverages & tea are available. Please ask for our current selection.