



SUMMER 2021

BEGINNINGS

MARINATED OLIVES 5
herbes de provence

SPICED NUTS 6
ras el hanout

OEUF MAYONNAISE 11
*provençal mustard
with espelette & brioche*

GIGANTE BEANS 6
in vinaigrette

SPANISH BOQUERONES 9
catalunya spice

CHEESE & CHARCUTERIE

PROSCIUTTO SAN DANIELE 21
*house-made grissini with european butter
& fresh horseradish*

THREE CHEESES
OF THE MOMENT 23
selected by ken skovron

FOIE GRAS MAISON 29
black truffle with fig & FWS brioche

FIRST COURSE

CRUDO OF LOCAL FLUKE* 21
fennel, black olive & dill

GAZPACHO 13
chilled campari tomato & strawberry soup

PROVENÇAL GARDEN VEGETABLES 19
*summer vegetable salad seasoned with black truffle
& barolo vinegar*

SFORMATO 16
green zucchini with roasted mushroom & preserved lemon

PASTA

HAND-CUT TAGLIOLINI 15/25
chanterelle mushroom & garlic scape

POTATO GNOCCHI 15/25
gorgonzola picante with piemontese hazelnut & honey

CLAM SPAGHETTI 15/25
littleneck clams with green coriander sauce

SECOND COURSE

MOROCCAN SPICED OCEAN TROUT* 31
summer eggplant & tomato zaalouk

GRILLED STRIPED BASS 38
east coast squid with white bean, chorizo & olive

COLORADO LAMB SHANK CONFIT 35
traditional ratatouille gratin

SHAVED NIMAN RANCH PORK LEG 30
yukon potato with farm onion, peach & pancetta vinaigrette

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

WINE BY THE GLASS

SPARKLING

BISOL NV <i>prosecco 'jeio,' veneto, italy</i>	12 / 48
LA TAILLE AUX LOUPS NV <i>'brut tradition,' loire, france</i>	17 / 68
CHAMPAGNE GOSSET NV <i>brut 'grande réserve,' aÿ, france</i>	half bottle 60

WHITE

DOMAINE DOMINIQUE ROGER 2019 <i>sancerre, sauvignon blanc, loire valley, france</i>	17 / 68
LE ROCHER DES VIOLETTES 2019 <i>chenin blanc, loire valley, france</i>	13 / 52
MORA E MEMO 2019 <i>'tino,' vermentino di sardegna, sardegna, italy</i>	12 / 48
CAMILLE GIROUD 2018 <i>chardonnay, bourgogne blanc, burgundy, france</i>	18 / 72

ROSÉ

MAS DE GOURGONNIER 2020 <i>les baux de provence, grenache blend, france</i>	14 / 56
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RED

LES CRÊTES 2019 <i>pinot noir, valle d'aosta, italy</i>	15 / 60
ELIO ALTARE 2019 <i>nebbiolo, piedmont, italy</i>	17 / 68
DOMAINE DE BEAURENARD 2019 <i>côtes du Rhône, grenache blend, Rhône valley, france</i>	14 / 56
CHÂTEAU PEYRABON 2009 <i>haut-médoc, cabernet sauvignon blend, bordeaux, france</i>	25 / 100

VINO DI TAVOLA

WHITE, ROSÉ & RED

GLASS 9

CARAFE 12, 22, 40
quartino, half-liter, liter

COCKTAILS

LE MISTRAL <i>gin, vermouth, crème de violette, green chartreuse</i>	15
LE PETIT PIQUANT <i>mezcal, agave, dried chilies, lime, worm salt</i>	15
ELLIS ISLAND <i>rye, amaro, sweet vermouth, sherry</i>	15
NO CANNES DEUX <i>vodka, aperol, lemon verbena, strawberry, seltzer</i>	15
RUM SAUVAGE <i>island rums, maraschino, peach, lime</i>	15
LE REMÈDE <i>scotch, ginger, lime, rosemary</i>	15

BEER & CIDER

ON TAP

PILSNER, STELLA ARTOIS <i>belgian pilsner, leuven, belgium, 5.2%</i>	7
WITBIER, ALLAGASH BREWING CO <i>white, portland maine 5.2%</i>	12
IPA, GUN HILL BREWING CO <i>gun hill ipa, bronx, new york, 6.5%</i>	12
BELGIAN SAISON, BRASSERIE DUPONT <i>saison, tourpes, belgium, 6.5%</i>	14
IRISH STOUT, GUINNESS <i>stout, dublin, ireland, 4.2%</i>	8

BOTTLE & CAN

ORGANIC SAISON, BRASSERIE DUPONT <i>foret, tourpes, belgium, 7.5%</i>	16
GOLDEN ALE, HUYGHE BREWERY <i>delerium tremens, east flanders, belgium, 8.5%</i>	17
TRAPPIST RED ALE, CHIMAY BREWERY <i>chimay red, chimay, belgium, 7%</i>	15
BROWN ALE, SAM SMITH'S OLD BREWERY <i>nut brown ale, tadcaster, england, 5%</i>	9
ORGANIC DRY CIDER, SAM SMITH'S OLD BREWERY <i>dry english cider, tadcaster, england, 5%</i>	10

NON-ALCOHOLIC

OUI CANNES DEUX <i>strawberry, lemon verbena, seltzer</i>	8	EMILE VERGEOIS FRENCH NECTARS <i>orange, apricot, white peach, lychee</i>	8
TOURNESOL <i>pineapple, chamomile, lime, seltzer</i>	8	COKE, DIET COKE, SPRITE	6
		SARATOGA SPRING WATER <i>sparkling or still</i>	7

French press coffee, espresso beverages, tea and tisane are available. Please ask for our current selection.