

LE PRIX

A FRENCH RESTAURANT WITH AN INDIANA SOUL

GATHER • DINE • CELEBRATE

Le Prix brings the discipline and timeless technique of the French kitchen to Westfield—guided by the seasons, exceptional ingredients, and a respect for the character of each dish. Here, refinement is never formality for its own sake. The cooking is precise, the welcome gracious, and the table generous. Whether joining us for a spontaneous glass of wine, a celebratory dinner, or an evening shaped entirely by the chef, we invite you to settle in and experience hospitality with warmth, purpose, and a true sense of place.

DANIEL STACKPOOLE

Proprietor

Chef de cuisine • Executive Sous Chef

Tommy Thompson • Todd Woods

Sommelier • Beverage Director • Service Director

Tanner Hays • Kyle Fromke • Summer McGuire

FOUNDING PARTNERS

Scott Holley • Jay Farmer



SEVEN-COURSE TASTING MENU

LE MENU DÉGUSTATION D'AUTOMNE

Inspired by the season and the French table

145 PER GUEST

• We kindly request the participation of the entire table. •

I — OYSTER • Huître

Hama Hama oyster, apple mignonette, Champagne, celery leaf

Imperial Osetra Caviar Enhancement

Five grams, added to the opening oyster course

\$45

II — BEET • Betterave

Roasted fall beet, goat cheese, pepper jam, savory granola

III — SCALLOP • Saint-Jacques

Diver scallop, sauce Américaine, cauliflower, chervil

IV — PARISIAN GNOCCHI • Gnocchi Parisienne

Parsnip-celeriac purée, country ham, hazelnut, Gruyère

V — DUCK • Canard

Duck breast, heirloom carrot, blackberry, Grand Marnier jus

Seared Foie Gras Enhancement

1½ ounces, added to the duck course

\$28

VI — CHEESE • Fromage

French and American cheeses, seasonal preserves, honey, toasted bread

VII — APPLE • Pomme

Honeycrisp apple, Calvados, brown butter, crème fraîche

WINE PAIRINGS

Curated Wine Pairing \$85

• Prestige Wine Pairing \$145 •

TO BEGIN

CAVIAR & RAW BAR • Caviar et Huîtres

Caviar service includes blini, tallow chips, cured egg yolk, shallot, crème fraîche, chive and fried capers

IMPERIAL OSETRA 3og Siberia, Russia	\$125	CRU OSETRA 3og Oregon, America	\$75
SOCKEYE IKURA 3og Alaska, America	\$55	FRESH RAW OYSTERS Seasonal east & west coast varieties	half dozen 28 dozen 52
CHARGRILLED ROCKEFELLER garlic butter, spinach, Gruyère, hollandaise	half dozen 30 dozen 54		

SMALL PLATES • HORS-D'ŒUVRE

TUNA CARPACCIO pounded Akami loin, lemon, sea salt, olive oil, chive	\$24	ESCARGOTS garlic butter, pastry, white wine, parsley	\$18
CHICKPEA FRITES chickpea panisse, garlic aioli, carrot-top pesto, olive tapenade	\$15	RABBIT & PORK COUNTRY PÂTÉ house pickles, mustard, cherry jam, melba toast	\$18
BANGS ISLAND MUSSELS Pernod, beurre blanc, persillade, baguette	\$18	ROASTED MARROW BONE persillade, fennel-carrot salad, apple, baguette	\$17
FROMAGE BRÛLÉ bloomy-rind cheese, maple crust, pistachio, preserves, porridge bread	\$17	WAGYU BEEF TARTARE anchovy, fried capers, confit egg yolk, tallow chips	\$24
DUCK RILLETTE duck confit, lingonberry, radish greens, pickled shallot, toasted bread	\$19		

SOUP & SALAD • SOUPE ET SALADE

LE PRIX NIÇOISE ahi tuna, fall greens, potato, 63-degree egg, green beans, herb vinaigrette	16 / 26	MAPLE & PEAR squash, pear, cauliflower, bulgur, pumpkin seed, purslane, smoked maple	14 / 21
LYONNAISE frisée, lardon, cured egg yolk, crouton, Dijon vinaigrette	12 / 18	HEIRLOOM CARROT fennel, Honeycrisp apple, orange-blossom honey, Champagne vinaigrette	12 / 16
ROASTED FALL BEETS radish, pepper jam, savory granola, goat-cheese vinaigrette	12 / 16	FRENCH ONION SOUP caramelized onion, Cognac, crouton, Gruyère	\$13
SOUP OF THE DAY chef's daily creation	\$11		

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

MAIN COURSES

SEA & STREAM • MER ET RIVIÈRE

DAY-BOAT CATCH

chef's fresh fish offering

Market

SCALLOPS SAINT-JACQUES GRATIN

\$48

pan-roasted diver scallops, Mornay, breadcrumb, chervil

BOUILLABAISSE

\$46

saffron seafood stew, fresh fish, scallops, baguette, rouille

POULTRY & DUCK • POULET ET CANARD

LYONNAISE BRICK CHICKEN

\$38

white-bean soubise, brown butter, blackberry molasses, Picholine olives

FRICASSÉE VOL-AU-VENT

\$36

48-hour braised chicken, mushrooms, sauce fricassée, shortcrust pastry

DUCK À L'ORANGE

\$54

duck breast, heirloom carrot, orange, blackberries, Grand Marnier

TOULOUSE CASSOULET

\$44

duck confit, pork sausage, white-bean broth, garlic-herb crumb

PORK • PORC

GRILLED COPPA STEAK

\$42

white soubise, sauce tomate, black-garlic jus, fennel pollen

HAY-SMOKED PORK CHOP

\$46

pickled apple, cardamom-coriander salad, smoked-maple butter

PARISIAN GNOCCHI

\$37

choux dumplings, country ham, parsnip-celeriac purée, pisto hazelnut, Gruyère

BEEF • BOEUF

CENTER-CUT FILET MIGNON

44 / 56

French butter, sea salt; 5 oz petit / 8 oz

BORDEAUX-BRAISED SHORT RIB

\$48

mushroom, onion, lardons, braising jus

STEAK FRITES

\$52

8 oz prime ribeye center steak, garlic butter, truffle fries

BOUCHERIE BURGER

\$29

Wagyu patties, caramelized onions, truffle aioli, Emmentaler milk bun, jus

FILET ENHANCEMENTS

Rossini 18 | Oscar 14

• Au Poivre 6 | Two Diver Scallops 24

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FOR THE TABLE

Pour la Table

Seasonal accompaniments designed for sharing

POTATOES & BREAD • POMMES DE TERRE ET PAIN

BROWN-BUTTER MASHED POTATOES

\$10

Yukon Gold potatoes, brown butter, crème fraîche, chive

POTATOES AU GRATIN

\$12

shaved Yukon Gold potatoes, thyme, cream, Comté

CAVIAR & FRITES

\$19

Osetra and salmon roe, Mornay, tallow-fried shoestrings, chive

SHOESTRING FRITES

\$9

tallow, fresh herbs, smashed garlic, truffle salt

PAIN FRAIS

\$10

fresh-baked bread, honey-lavender butter, olive oil

VEGETABLES • LÉGUMES

HEIRLOOM ROOTS

\$12

carrot, parsnip, cardamom, smoked-maple butter, hazelnut

FRENCH GREEN BEANS

\$10

brown butter, Marcona almond

CAST-IRON MUSHROOMS & ONIONS

\$9

champignon, sweet onion, demi-glace, black-garlic jus

WEST INDIES CAULIFLOWER

\$11

island spices, garlic sauce, white-bean soubise

Please allow our team to guide the quantity for your table.

THE FINAL COURSE

Le Dernier Service

CHEESE • FROMAGES

SELECTION OF THREE

\$22

chef-selected French and American cheeses,
seasonal preserves, honey, toasted bread

SELECTION OF FIVE

\$34

a composed tasting from mild and lactic to
washed-rind and blue

DESSERT • DESSERTS

TARTE TATIN

\$16

caramelized Honeycrisp apple, puff pastry,
Calvados, crème fraîche

CHOCOLATE MARQUISE

\$17

dark chocolate, espresso, hazelnut praline, fleur
de sel

CRÈME BRÛLÉE À LA VANILLE

\$14

Madagascar vanilla custard, caramelized sugar,
seasonal fruit

PEAR BELLE HÉLÈNE

\$16

poached pear, warm chocolate, vanilla bean ice
cream, almond

MONT BLANC

\$17

chestnut, meringue, cassis, Chantilly cream

MIGNARDISES

\$12

a small collection of sweets from the pastry
kitchen

AFTER DINNER • APRÈS LE DÎNER

COGNAC & ARMAGNAC

Pierre Ferrand 1840

\$16

Delord 25 Year

\$28

Hennessy XO

\$48

Louis XIII

\$450

CALVADOS & EAU-DE-VIE

Boulard Grand Solage

\$15

Daron XO

\$24

Poire Williams

\$18

Roger Groult Doyen d'Âge

\$48

FORTIFIED & HERBAL

Sauternes

\$18

20-Year Tawny Port

\$22

Chartreuse V.E.P.

\$35

Taylor Fladgate 40-Year-Old Tawny Port

\$48

Espresso 5 | Cappuccino 7 | Americano 6 | House blend loose leaf "tea service" 11

Merci.

We are honored to have you at our table.