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

MOTOR DISTRICT
WESTFIELD, INDIANA

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

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 30g $125
Siberia, Russia

SOCKEYE IKURA 30g $55
Alaska, America

FRESH RAW OYSTERS half dozen 28 | dozen 52
Seasonal east & west coast varieties

CHARGRILLED ROCKEFELLER half dozen 30 | dozen 54
garlic butter, spinach, Gruyère, hollandaise

SMALL PLATES • Hors-d'œuvre

TUNA CARPACCIO $24
pounded Akami loin, lemon, sea salt, olive oil, chive

CHICKPEA FRITES $15
chickpea panisse, garlic aioli, carrot-top pesto, olive tapenade

BANGS ISLAND MUSSELS $18
Pernod, beurre blanc, persillade, baguette

FROMAGE BRÛLÉ $17
bloomy-rind cheese, maple crust, pistachio, preserves, porridge bread

ESCARGOTS $18
garlic butter, pastry, white wine, parsley

RABBIT & PORK COUNTRY PÂTÉ $18
house pickles, mustard, cherry jam, melba toast

ROASTED MARROW BONE $17
persillade, fennel-carrot salad, apple, baguette

BEEF TARTARE $24
anchovy, fried capers, confit egg yolk, tallow chips

SOUP & SALAD • Soupe et Salade

LE PRIX NIÇOISE 16 / 26
ahi tuna, fall greens, potato, 63-degree egg, green beans, herb vinaigrette

LYONNAISE 12 / 18
frisée, lardon, cured egg yolk, crouton, Dijon vinaigrette

ROASTED FALL BEETS 12 / 16
radish, pepper jam, savory granola, goat-cheese vinaigrette

HEIRLOOM CARROT 12 / 16
fennel, Honeycrisp apple, orange-blossom honey, Champagne vinaigrette

FRENCH ONION SOUP $13
caramelized onion, Cognac, crouton, Gruyère

SOUP OF THE DAY $11
chef's daily creation

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 Market
chef's fresh fish offering

BOUILLABAISSE $46
saffron seafood stew, fresh fish, scallops, baguette, rouille

SCALLOPS SAINT-JACQUES GRATIN $48
pan-roasted diver scallops, Mornay, breadcrumb, chervil

POULTRY & DUCK • POULET ET CANARD

LYONNAISE BRICK CHICKEN $38
white-bean soubise, brown butter, blackberry molasses, Picholine olives

DUCK À L'ORANGE $54
duck breast, heirloom carrot, orange, blackberries, Grand Marnier

FRICASSÉE VOL-AU-VENT $36
48-hour braised chicken, mushrooms, sauce fricassée, shortcrust pastry

TOULOUSE CASSOULET $44
duck confit, pork sausage, white-bean broth, garlic-herb crumb

PORK • PORC

PARISIAN GNOCCHI $37
choux dumplings, country ham, parsnip-celeriac purée, pisto hazelnut, Gruyère

HARISSA SMOKED PORK CHOP $46
pickled apple, orange blossom honey

BEEF • BOEUF

CENTER-CUT FILET MIGNON 44 / 56
French butter, sea salt; 5 oz petit / 8 oz

STEAK FRITES $52
8 oz prime ribeye center steak, garlic butter, truffle fries

BORDEAUX-BRAISED SHORT RIB $48
mushroom, onion, lardons, braising jus

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

SHOESTRING FRITES $9
tallow, fresh herbs, smashed garlic, truffle salt
• Add sauce Mornay, Osetra Caviar & Salmon Roe $10

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.

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

AFTER DINNER • Après le Dîner

COGNAC & ARMAGNAC

Pierre Ferrand 1840 $16

Hennessy XO $48

Louis XIII $450

CALVADOS & EAU-DE-VIE

Boulard Grand Solage $15

Poire Williams $18

Daron XO $24

Roger Groult Doyen d'Âge $48

FORTIFIED & HERBAL

Sauternes $18

Chartreuse V.E.P. $35

20-Year Tawny Port $22

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.

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