

Claudette

MARCHÉ de PROVENCE

DU JARDIN

8 EACH/18 for THREE

EGGPLANT SALAD
*cilantro, garlic confit, toasted pine nuts
chardonnay vinegar*

ROASTED CAULIFLOWER
tabini, nigella, pickled shallot

CLAUDETTE TABOULEH
*bulgur, preserved lemon, tomato
cucumber, mint, parsley*

MOROCCAN BABY CARROTS
*creamy robiolo, toasted pistachio
mint, scallion, chili*

TUNISIAN PICKLES
seasonal vegetables, turmeric, lemon, chili

LES HUÎTRES

18 for HALF DOZEN

NAKED COWBOY
Long Island, New York

EAST BEACH BLONDE
Ninigret Sound, Rhodes Island

BLACK DUCK SALTS
Hog Bay Island, Virginia

FROMAGES

8 EACH/18 for THREE

Paymaster ny (goat)
Harbison vt (cow)
Queso Del Invierno vt (sheep & cow)
Timberdoodle vt (cow)
Bleu d'Auvergne fr (cow)

PAINS TUNISIENS

TRUFFLE HUMMUS · 16
CHICKEN LIVER MOUSSE · 10
PISTOUNADE · 8
basil-almond tapenade

HORS d'ŒUVRES

CUCUMBER GAZPACHO · 12
yoqurt, watermelon radish

CORSICAN MINT SALAD · 14
arugula, plums, onions, green beans, quinoa

FLUKE CRUDO · 17
*grapefruit, crispy capers, bottarga
charred celery*

GRILLED LOCAL SQUID · 17
homemade harissa, sweet potato falafel

WARM BEET SALAD · 15
*horseradish, autumn greens
parmesan, almonds*

STEAK TARTARE · 18
*pickled hon shimeji mushrooms, cornichons
harissa vinaigrette, quail egg*

les ENTRÉES

PASTA PISTOU · 18
homemade spaccatelli, basil pesto

HOMEMADE CAVATELLI · 24
*braised oxtail ragu, olives
san marzano tomatoes*

DUKKAH CRUSTED BLACK BASS · 25
*yellow and green zucchini, pumpkin seed
preserved lemon-aleppo butter*

GRILLED BRANZINO · 29
sauce vierge, charred lemon

BOUILLABAISSE · 31
*mussels, rouget, shrimp, scallops, octopus, fennel, basil
tomato broth, rouille toast, espelette pepper*

SASSO CHICKEN TAGINE · 26
couscous, golden raisins, chickpeas, toasted almonds

GRILLED COLORADO LAMB LION · 29
chermoula, burnt eggplant, pomegranate, mint

STEAK FRITES · 29
*9oz grilled certified angus beef sirloin flap
au poivre sauce, frites*

BLACK ANGUS RIB EYE · 45
*12 oz grilled certified angus beef, mild harissa
and herb aioli, roasted potatoes, scallions**

les GARNITURES

8 EACH

GRILLED ASPARAGUS
spiced labneh

BRUSSELS SPROUTS
caramelized onions, bacon

SAUTÉED LOCAL SQUASH
herbs & garlic

POMMES FRITES
ras al hanout

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