

# Claudette

## MARCHÉ de PROVENCE

**CHARRED EGGPLANT**  
*za'atar, yogurt, pumpkin seed  
pickled persimmon*

**ROASTED CAULIFLOWER**  
*tabini, nigella, pickled shallot*

8 EACH / 18 for THREE

**BACALAO TARTINE**  
*warm salted cod & garlic spread  
grilled country bread*

**FARMSTAND RADISHES**  
*parmesan, mint, warm anchovy butter*

**GRILLED CHICKEN LIVER**  
*baharat spices, soft boiled egg  
charred lemon salad, hummus*

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



**PAIN TUNISIEN • 16**

*black truffle hummus, confit garlic, olive oil*



### LES HUÎTRES

18 for HALF DOZEN

**BLUE ISLAND No. 9**  
*Peconic Bay, New York*

**GREAT SOUTH BAY**  
*Great South Bay, New York*

**WILD GOOSE**  
*Narragansett Bay, Rhode Island*

### LES FROMAGES

8 EACH / 20 for THREE

**BONNE BOUCHE**  
*Vermont, Goat*

**HARBISON**  
*Vermont, Cow*

**VERANO**  
*Vermont, Sheep and Cow*

**TIMBERDOODLE**  
*Vermont, Cow*

**BLEU D'AUVERGNE**  
*France, Cow*



## HORS d'ŒUVRES

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

**CORSICAN MINT SALAD • 14**  
*arugula, pears, onions, green beans, quinoa*

**GRILLED LOCAL SQUID • 16**  
*homemade harissa, sweet potato falafel*

**KABOCHA SQUASH SOUP • 13**  
*truffle cream, toasted pumpkin seeds & croutons*

**LAMB KEFTA • 15**  
*za'atar yogurt, ginger, arugula*

## 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 & green zucchini, pumpkin seed  
preserved lemon-aleppo butter*

**SASSO CHICKEN • 27**  
*crispy roasted chicken, cast iron croutons  
provençal vegetables*

**GRILLED BRANZINO • 29**  
*sauce vierge, charred lemon*

**LAMB TAGINE • 31**  
*colorado lamb shank, israeli couscous  
chermoula jus, pine nut-currant relish*

**GRILLED SIRLOIN STRIP • 29**  
*crispy fingerling potatoes, brussels sprouts  
porcini butter*

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



## les GARNITURES

8 EACH

**BRUSSELS SPROUTS**  
*caramelized onions, bacon*

**SAUTÉED LOCAL SQUASH**  
*herbs & garlic*

**POMMES FRITES**  
*paprika aioli, ras al hanout*

**BRAISED CANNELLINI BEANS**  
*garlic-chili bread crumbs  
parmesan*



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