

Claudette

MARCHÉ de PROVENCE

EACH · 10 THREE · 24

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

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

TOMATO ALMOND GAZPACHO
extra virgin olive oil, garlic rubbed croutons

CUCUMBER AND TOMATO SALAD
za'atar, pumpkin seed, herbs

LES FROMAGES

EACH · 8 THREE · 20 FIVE · 32

BONNE BOUCHE
vermont, goat

HARBISON
vermont, cow

BLUE D'Auvergne
france, cow

VERANO
vermont, sheep and cow

TIMBERDOODLE
vermont, cow

LES HUÎTRES

HALF DOZEN · 18

local oysters, migonette, harissa, lemon

PAIN TUNISIEN

18

black truffle hummus, confit garlic, olive oil

HORS d'ŒUVRES

WARM BEET SALAD · 16
*horseradish, spring greens
parmesan, almonds*

ORANGE CITRUS SALAD · 14
mint, dill, scallion, pine nuts

CREAMY BURRATA · 21
burnt eggplant, tomato chutney

GRILLED LOCAL SQUID · 16
homemade harissa, sweet potato falafel

LAMB KEFTA · 15
za'atar yogurt, ginger, arugula

les ENTRÉES

PASTA PISTOU · 18
homemade spaccatelli, basil pesto, parmesan

SPRING VEGETABLE CAVATELLI · 29
*peas, favas, green peppercorn/peppercorn sauce
uni*

CRISPY SKIN AURORA SALMON · 29
cucumber gazpacho, dates, walnuts

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

GRILLED BRANZINO · 29
sauce vierge, charred lemon

LAMB TAGINE · 35
*colorado lamb shank, israeli couscous
chermoula jus, pine nut-currant relish*

GRILLED SIRLOIN STRIP · 36
*crispy fingerling potatoes, brussels sprouts
porcini butter*

BOUILLABAISSE · 35
*mussels, rouget, shrimp, scallops, squid, fennel, basil
tomato broth, rouille toast, espelette pepper*

les GARNITURES

EACH · 8

CRISPY
ARTICHOKES ♦
*preserved lemon/fennel relish
parmesan*

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 *