

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, mignonette, harissa, lemon

PAINTUNISIEN

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-pernod sauce
uni*

POACHED TUNA NIÇOISE SALAD · 17
*fingerling potatoes, olives, green beans
cucumbers, tomatoes, soft boiled egg*

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

GRILLED BRANZINO · 28
sauce vierge, charred lemon

CRISPY HAKE SANDWICH · 18
*pickled chilies, harissa aioli, homemade chips
potato bun*

STEAK FRITES · 26
*9oz new york strip, porcini butter
frites*

LAMB BURGER · 19
*quanciale, pickled onion, gruyère
brioche, paprika aioli, frites*

les GARNITURES

EACH · 8

CRISPY
ARTICHOKES
*preserved lemon-fennel relish
parmesan*

SAUTÉED LOCAL
SQUASH
herbs, garlic

POMMES
FRITES
ras al hanout, paprika aioli

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 **