

Claudette

MARCHÉ de PROVENCE

EACH · 10 THREE · 24

HOUSEMADE RICOTTA TARTINE
tomato confit, baqna càuda, smoked sea salt

GRILLED SHIITAKE MUSHROOMS
sesame, kibbeh spice, pistachio, hummus

TOMATO ALMOND GAZPACHO
extra virgin olive oil, garlic 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

BLEU D'Auvergne
france, cow

VERANO
vermont, sheep and cow

TIMBERDOODLE
vermont, cow

LES HUÎTRES

HALF DOZEN · 18

local oysters, mignonette, harissa, lemon

LE PAIN TUNISIEN

18

black truffle hummus, confit garlic, olive oil

HORS d'ŒUVRES

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

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

CREAMY BURRATA · 21
burnt eggplant, tomato chutney

GRILLED LOCAL SQUID · 16
housemade harissa, sweet potato falafel

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

les ENTRÉES

SUMMER VEGETABLE CAVATELLI · 29
uni, pistou, green peppercorn/peppad sauce

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

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

CHARCOAL GRILLED WHOLE BLACK BASS · 32
potato latke, preserved lemon grenobloise

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

GRILLED SIRLOIN STRIP · 36
*salsa verde, crispy fingerling potatoes, shishito peppers
beef tongue*

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 el 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 *