

Claudette

MARCHÉ de PROVENCE

EACH · 10 THREE · 24

HOUSEMADE RICOTTA TARTINE
tomato confit, bagna 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
3a'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
3a'atar yogurt, ginger, arugula

les ENTRÉES

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

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, housemade chips
potato bun*

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

STEAK FRITES · 26
9oz new york strip, salsa verde, frites

les GARNITURES

EACH · 8

CRISPY
ARTICHOKES
*preserved lemon-fennel relish
parmesan*

SAUTÉED LOCAL
SQUASH
herbs, garlic

POMMES
FRITES
ras el 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 *