

Claudette

MARCHÉ de PROVENCE

EACH · 10 THREE · 24

RADISH & CHICKPEA SALAD
za'atar, fresh herbs, sesame, nigela

GRILLED SHIITAKE MUSHROOMS
sesame, kibbeh spice, pistachio, hummus

SASSO CHICKEN LIVER MOUSSE
rosé, toasted peppercorns

SWEET POTATO FALAFEL
housemade harissa, pickled chili

LES HUÎTRES

18

half dozen oysters, mignonette, harissa

LES PÂTISSERIES

15

basket of freshly baked pâtisseries

LE PAIN TUNISIEN

18

black truffle hummus, confit garlic, olive oil

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

HORS d'ŒUVRES

GREEK YOGURT · 12
bulgur granola, fresh & dried fruits, honey

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

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

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

les ENTRÉES

FRENCH TOAST · 16
brioche, seasonal fruit, almonds, cinnamon yogurt

SHAKSHOUKA · 17
farm eggs, tomato, cilantro, crème fraîche

WILD MUSHROOM OMELETTE · 15
herb sautéed mushrooms, garlic, goat cheese

EGGS BENEDICT · 18
poached eggs, frisée, ham, hollandaise

CURED SALMON & EGGS · 19
*cured aurora salmon, soft scrambled eggs, salmon roe
crème fraîche, grilled bread*

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

FRESH FUSILLI · 22
burnt eggplant, crispy parmesan

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

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

les GARNITURES

EACH · 8

ROASTED
CAULIFLOWER ♦
*preserved lemon-fennel relish
parmesan*

GRILLED
BACON ♦
applewood smoked bacon

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 **

EXECUTIVE CHEF ARI BOKOVZA