

Claudette

MARCHÉ de PROVENCE

EACH · 10 THREE · 24

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

GRILLED SHIITAKE MUSHROOMS
sesame, kibbeh spice, pistachio, hummus

SASSO CHICKEN LIVER MOUSSE
rosé, toasted peppercorn

SWEET POTATO FALAFEL
housemade harrisa, pickled chilies

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, autumn greens
parmesan, almonds*

CREAMY BURRATA · 21
shabazi spiced butternut squash, pumpkinseed pesto

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

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

les ENTRÉES

FRESH FUSILLI · 22
burnt eggplant, crispy parmesan

GRILLED CHICKEN AND KOHLRABI SALAD · 17
mint, chili, scallion, walnut-truffle emulsion

CRISPY SKIN AURORA SALMON · 29
harissa soubise, charred cauliflower, pomegranate

GRILLED BRANZINO · 23
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*

KUROBUTA PORK · 27
coffee-allspice rub, apple chutney, frites

les GARNITURES

EACH · 8

ROASTED
CAULIFLOWER
*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 **

EXECUTIVE CHEF ARI BOKOVZA