

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 harissa, 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
eggplant and tomato chutney

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

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

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, shrimp, scallops, fennel, tomato broth
rouille toast, espelette pepper*

les GARNITURES

EACH · 8

ROASTED
CAULIFLOWER
*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 *

EXECUTIVE CHEF ARI BOKOVZA