

# 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  
*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*

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

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

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

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