

Claudette

MARCHÉ de PROVENCE

EACH · 10 THREE · 24

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

GRILLED SHIITAKE MUSHROOMS
sesame, kibbeh spice, pistachio, hummus

SASSO CHICKEN LIVER MOUSSE
rosé, toasted peppercorns

SWEET POTATO FALAFEL
housemade harissa, pickled chillies

LES OYSTERS

18
half dozen oysters, mignonette, lemon

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, winter 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, 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*

FRESH FUSILLI · 22
burnt eggplant, crispy parmesan

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

CRISPY HAKE SANDWICH · 18
*pickled chillies, 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 food borne illness*

EXECUTIVE CHEF ARI BOKOVZA