

# 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 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 OYSTERS

HALF DOZEN · 18  
*local oysters, mignonette, harissa*

### LE PAIN TUNISIEN

18  
*black truffle hummus, confit garlic, olive oil*

## HORS d'ŒUVRES

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

CREAMY BURRATA · 21  
*shabazi spiced butternut squash, pumpkin seed 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*

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

SASSO CHICKEN · 27  
*crispy roasted chicken, cast iron croutons  
parmesan, provençal vegetables*

CHARCOAL GRILLED WHOLE BLACK BASS · 34  
*potato latke, preserved lemon grenobloise*

BOUILLABAISSE · 35  
*mussels, shrimp, scallops, fennel, tomato broth  
rouille toast, espelette pepper*

KUROBUTA PORK CHOP · 36  
*coffee-allspice rub, turnip 'choucroute'  
apple chutney*

LAMB TAGINE · 38  
*colorado lamb shank, israeli couscous  
chermoula jus, pine nut & currant relish*

## 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 food borne illness\**

EXECUTIVE CHEF ARI BOKOVZA