

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

GRILLED CHICKEN & 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 chillies, 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
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