

Claudette

MARCHÉ de PROVENCE

JARDINS

each 10 • three 24

Tomato & Cucumber Salad
fresh herbs, za'atar, sesame, nigella

Fava Beans & Spring Peas
*little gem lettuce, white anchovy
ricotta salata, mint*

Moroccan Carrots
baharat, harissa, mint, pistachio

GOURMAND

Oysters 18
half dozen oysters, mignonette, harissa

Chicken Liver Mousse 14
rosé, toasted peppercorns

Les Fromages 18
bonne bouche, timberdoodle, verano

◆ Le Pique-Nique ◆
marché selection 45
deux jardins, un gourmand
un provenc'ail

PROVENC'AILS

housemade flatbread served with

Burnt Eggplant 12
tomato, smoked salt, olive oil

Truffle Hummus 18
black truffle, confit garlic, olive oil

les HORS d'ŒUVRES

Bibb Lettuce Salad 13
*champagne-dijon vinaigrette
shabazi breadcrumbs, chives*

Sweet Potato Falafel 14
housemade harissa, pickled chilies

Creamy Burrata 21
tomato jam, grilled country bread

Roasted Beet Salad 16
*horseradish, spring greens
parmesan, arugula*

Lamb Kefta 15
za'atar yogurt, ginger, arugula

les ENTRÉES

Pasta "Roger" 24
housemade pappardelle, braised porgy, spicy tomato, lemon breadcrumbs

Pan Roasted Aurora Salmon 29
cucumber, dates, horseradish, walnuts

Whole Grilled Black Bass 36
potato latke, preserved lemon grenobloise

Roasted Sasso Chicken 27
provençal vegetables, parmesan, cast iron croûtons

Grilled Sirloin au Poivre 41
crispy fingerling potatoes, green olives, scallion & radish salad

TAGINES

Vegetable Tagine 26
couscous, spring vegetables, shakshouka

Lamb Tagine 38
israeli couscous, chermoula jus, pine nut-currant relish

les GARNITURES

each 8

Sautéed Squash
herbs, garlic

Pommes Frites
ras al hanout, paprika aioli

Green Beans
garlic butter, poppy & sesame seeds, lemon

Executive Chef Ari Bokorza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness