

# Claudette

## MARCHÉ de PROVENCE

### JARDINS

three 24

Tomato Almond Gazpacho 13  
*garlic croutons, extra virgin olive oil*

Moroccan Carrots 10  
*baharat, harissa, mint, pistachio*

Cucumber & Tomato Salad 10  
*fresh herbs, za'atar, sesame, nigella*

### 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  
Whipped Labneh 12  
*cauliflower 'couscous,' vadouvan, candied almonds*  
Truffle Hummus 18  
*black truffle, confit garlic, olive oil*

### les HORS d'ŒUVRES

Toasted Fregola 15  
*moroccan-cured olives, roasted tomatoes  
fennel, pumpkin seeds*

Sweet Potato Falafel 14  
*housemade harissa, pickled chilies*

Creamy Burrata 21  
*tomato jam, grilled country bread*

Roasted Beet Salad 16  
*horseradish, summer greens  
parmesan, roasted almonds*  
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 41  
*potato latke, preserved lemon grenobloise*

Roasted Sasso Chicken 27  
*provençal vegetables, parmesan, cast iron croutons*

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

### TAGINES

Vegetable Tagine 26  
*couscous, summer vegetables, shakshouka*

Lamb Tagine 38  
*israeli couscous, chermoula jus, peach & fig chutney*

### 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