

Claudette

MARCHÉ de PROVENCE

JARDINS

each 10 three 24

Tomato Gazpacho

garlic croutons, extra virgin olive oil

Moroccan Carrots

baharat, harissa, mint, pistachio

Cucumber & Tomato Salad

fresh herbs, za'atar, sesame, nigella

Le Pique-Nique

marché selection 45

deux jardins, un gourmand
une brochette

GOURMAND

each 18

Truffle Hummus

black truffle, confit garlic, olive oil, flatbread

Oysters

half dozen oysters, mignonette, harissa

Les Fromages

bonne bouche, timberdoodle, verano

BROCHETTES ALNAAR

Provençal skewers featuring spices from Lior Sercarz of La Boite, N.Y.C.

Charred Haloumi 12

la boîte za'atar, peach & fig chutney, pistachio

Harissa Glazed Salmon 15

horseradish yogurt, dill

Shawarma Sasso Chicken 13

la boîte shwarma west, gizzards and hearts, red onion-sumac salad

Lamb Kefta 14

la boîte shabazi no.38, yogurt, ginger, arugula

les HORS d'ŒUVRES

Toasted Fregola 15

moroccan-cured olives, roasted tomatoes

fennel, pumpkin seeds

Creamy Burrata 21

tomato jam, grilled country bread

Roasted Beet Salad 16

horseradish, summer greens

parmesan, roasted almonds

Sweet Potato Falafel 14

housemade harissa, pickled chilies

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