

# Claudette

## les HORS & ŒUVRES

Cucumber & Tomato Salad 12  
*fresh herbs, za'atar, sesame, nigella*

Sweet Potato Falafel 14  
*housemade harissa, pickled chilies*

Cruffle Hummus 18  
*housemade flatbread, confit garlic, olive oil*

Creamy Burrata 21  
*tomato jam, grilled country bread*

## les SALADES

Crispy Kale 15  
*smoked ricotta, pickled plums*

Bibb Lettuce 12  
*champagne-dijon vinaigrette  
shabazi breadcrumbs*

Warm Quinoa 15  
*braised peppers, tomato & cucumber salad*

Roasted Beets 16  
*horseradish, autumn greens  
parmesan, roasted almonds*

### ADDITIONS

✦ add to any salad ✦

Grilled Chicken 7

Pan Roasted Salmon 10

Seared Tuna 12

## les ENTRÉES

Lamb Burger 19  
*pickled onion, gruyère, potato bun  
paprika aioli, frites*

Grilled Branzino 24  
*cucumber, dates  
horseradish, walnuts*

Falafel Pita 18  
*sweet potato falafel, harissa  
israeli salad, hummus, flatbread*

## les GARNITURES

each 8

Shishito Peppers  
*charred lemon, kibbeh spice*

Pommes Frites  
*ras al hanout, paprika aioli*

Green Beans  
*garlic, lemon, poppy & sesame seeds*

Executive Chef Ari Bokovza

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