

TABLE SNACKS

baguette ✓ 5 olives ✓ 6
herbed goat cheese ✓ 9
bacon & onion tart 11
chicken liver mousse 16
1/2 dozen ESCARGOT 18

TO BEGIN

bibb lettuce salad ✓ fine herbs, parmesan 9

mesclun salad ✓ sherry vinaigrette 9

FRENCH ONION SOUP 13

FIJI tuna & trout crudo cucumber, lemongrass 12

MUSSEL FRITES white wine bouillon 15

STEAK TARTARE hand-cut, mesclun salad 19

CHARCUTERIE

accompanied with toasty baguette

pâté de campagne

pork rillettes

chicken liver mousse

cured belly

lonzino

32

ENTREES

shrimp PROVENÇAL pasta

garlic, aleppo, niçoise olive, lobster emulsion 24

roasted Idaho trout

whole, fennel salad, lemon caper butter 29

BOUILLABAISSE

saffron fish stew, tiger prawn, mussels, clams 30

rabbit pot pie

spring vegetable medley, puff pastry 20

pork tenderloin & shoulder

pomme purée, rhubarb compote, sauce charcutière 25

wild boar pasta

tagliatelle, romanesco, aleppo, coriander 26

DUCK CONFIT CASSOULET

cannellini beans, braised cassoulet jus 29

C&S BURGER

grass-fed beef, charred onion jam, dijonnaise 20

steak frites

Strauss grass-fed flat iron, sauce bearnaise 35

ACCOMPANIMENTS

french fries ✓ aioli 6

charred cauliflower ✓ harissa, almonds 9

roasted brussel sprouts sherry, lardons 9

grilled asparagus ✓ sauce bearnaise 9

crispy PIGS EARS chili spice, garlic aioli 11

roasted BONE MARROW marinated radish 17

TO FINISH

chocolate tart salted caramel 10

profiteroles 10

crème brûlée 10

seasonal tart frangipane, vanilla 10

beignets dulce de leche 9

[allow 15 minutes]

house-made sorbets and ice cream

3 scoops / 6