

## OYSTERS &amp; CAVIAR\*

<b>Oysters on the Half Shell</b> <i>cocktail sauce, mignonette</i>	dozen 39	1/2 dozen 20
<b>Golden Ossetra Caviar</b> <i>traditional accompaniments</i>		125
<b>Dutch Siberian Baerii Caviar</b> <i>traditional accompaniments</i>		85

## HORS D'OEUVRES

<b>French Onion Soup</b> <i>classic onion soup, crouton, gruyere cheese</i>	19	<b>Burrata &amp; Strawberry</b> <i>balsamic strawberry dressing, hazelnuts, toasted sourdough</i>	18
<b>Assiette de Charcuterie et Fromage</b> <sup>GFM</sup> <i>cheese &amp; charcuterie platter, pickled veggies, mustard, fruit compote, honeycomb</i>	34	<b>Salade de Poireaux Dijonnaise</b> <i>leeks in mustard vinaigrette, eggs, hazelnuts, bistro style</i>	18
<b>Coeur de Laitue aux Herbes et Échalotes</b> <sup>GF</sup> <i>heart of lettuce, herbs, shallot vinaigrette</i>	16	<b>Tartare de Boeuf</b> <sup>GFM</sup> <i>hand cut beef filet, condiments, horseradish cream, potato chips</i>	26
<b>Rillettes de Poisson</b> <sup>GFM</sup> <i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>	19	<b>Soufflé au Fromage</b> <sup>V</sup> <i>twice baked cheese soufflé, petit salade verte</i>	25
<b>Escargots de Bourgogne</b> <sup>GF</sup> <i>snail, butter, garlic, parsley</i>	17	<b>Saumon Cru Mariné à l'Aneth</b> <sup>GFM</sup> <i>marinated salmon, lemon dill, crispy quinoa, grilled country bread</i>	19
<b>Crudo de Kampachi</b> <i>tomate confit, avocado, chive oil, cilantro</i>	22	<b>Avocat &amp; Crevettes</b> <i>avocado, rock shrimp, french cocktail sauce</i>	22

## PLÂTS PRINCIPAUX

<b>Saumon Trois Gros</b> <sup>GF</sup> <i>trois gros style seared salmon, creamy sorrel sauce, pomme puree</i>	43	<b>Fusilli à La Forestière</b> <sup>V</sup> <i>fusilli pasta, sauteed wild mushrooms, parmesan cream, rosemary bread crumbs</i>	29	<b>Filet au Poivre*</b> <i>8 oz filet, green peppercorn sauce, pommes frites</i>	56
<b>Raie au Beurre Noisette</b> <sup>GFM</sup> <i>skate wing, capers, croutons, lemon brown butter sauce, spinach, potatoes</i>	36	<b>Tartare de Boeuf</b> <i>hand cut beef filet, condiments, horseradish cream, potato chips</i>	36	<b>Steak Frites*</b> <sup>GF</sup> <i>prime hanger steak, pommes frites and Knox sauce</i>	44
<b>Moules Marinières</b> <sup>GFM</sup> <i>mussels, pommes frites, white wine garlic-shallot sauce</i>	29	<b>Knox Burger*</b> <sup>GFM</sup> <i>classic burger, cheddar cheese, brioche bun, pommes frites</i>	26	<b>Poulet Roti a l' estragon</b> <i>roasted chicken breast, tarragon sauce, crimini mushroom, crispy potato</i>	38
<b>Bar Entier Grillé au Feu de Bois</b> <sup>GF</sup> <i>wood fired grilled whole branzino, à la provençale</i>	46	<b>Le Burger au Poivre*</b> <sup>GFM</sup> <i>served with Swiss cheese, pommes frites</i>	29	<b>Filet de Porc aux Lentilles*</b> <i>roasted berkshire pork filet mignon, green lentils fricassée, grilled spring onion</i>	43
<b>Halibut Grillée</b> <i>spring pea, asparagus, lemon beurre blanc, trout roe</i>	42	<b>Côte de Boeuf Béarnaise for Two</b> <sup>GF</sup> <i>32 oz wood fired grilled bone in cowboy prime rib, pomme frites, salade verte, bearnaise sauce</i>	135	<b>Confit de Canard</b> <i>confit duck leg, turnips, cipollini onion, orange duck sauce</i>	39

## GARNITURES

<b>Pommes Frites</b> <i>hand-cut daily</i>	8	<b>Aubergines Rôtie</b> <i>roasted japanese eggplant, curried labne, golden raisins, mint</i>	14
<b>Haricots Verts Almondine</b> <i>sauteed green beans, shallots, toasted almond</i>	14	<b>Carrot Grillées</b> <i>spicy sunflower seed, Calabrian chile, lemon</i>	15
<b>Pommes Puree</b> <i>classic French-style</i>	9		

In order for our Kitchen Team to execute the selected dishes in the best possible manner, orders must be placed in full.

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table

\*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.

V-Vegetarian GF-Gluten Free VG-Vegan GFM-Gluten Free if modified.

