

## HORS D'ŒUVRES

<b>Gazpacho de Tomate</b> <i>chilled tomato soup, Andalusian style</i>	13
<b>Assiette de Charcuterie et Fromage</b> <i>cheese &amp; charcuterie platter, candied nuts &amp; fruits, honeycomb</i>	28
<b>Coeur de Laitue aux Herbes et Echalotes</b> <i>heart of lettuce, herbs &amp; shallots vinaigrette</i>	12
<b>Rillettes de Poisson</b> <i>smoked trout dip, trout roe, celery, radish, crackers</i>	14
<b>Moules Gratinées en Cassolette</b> <i>gratin of mussels &amp; spinach saffron fish sauce</i>	15
<b>Poisson Cru à l'huile d'Olive et Citron*</b> <i>Kampachi crudo, citrus, olive oil, avocado</i>	19
<b>Saumon Cru mariné à l'Aneth*</b> <i>ora king salmon, lemon, dill, crispy quinoa</i>	17
<b>Salade de Poireaux Dijonnaise</b> <i>leeks in mustard vinaigrette, bistro style</i>	14
<b>Salade Niçoise*</b> <i>fresh bluefin tuna salad, black olives, fava beans, boiled egg, red bell pepper, basil</i>	22
<b>Steak Tartare &amp; Os a Moelle*</b> <i>handcut beef filet &amp; bone marrow crostini</i>	18
<b>Soufflé au Fromage</b> <i>double baked cheese soufflé, petite salade verte</i>	18



## OYSTERS & CAVIAR\*

<b>Oysters on the Half Shell</b> <i>with horseradish, mignonette</i>	dozen 39 half 20
<b>Golden Ossetra Caviar</b> <i>with traditional accompaniments</i>	125
<b>Dutch Siberian Baerii Caviar</b> <i>with traditional accompaniments</i>	85

## WEEKLY SPECIALS

<b>MONDAY</b> <b>Ris de Veau au Citron</b> <i>roasted sweetbreads, asparagus, english peas, preserved lemon</i>	36
<b>TUESDAY</b> <b>Navarin d'Agneau aux Olives</b> <i>provençale lamb stew, spring vegetables</i>	28
<b>WEDNESDAY</b> <b>Poulet au Vinaigre</b> <i>aged vinegar chicken fricassée, crispy potatoes</i>	28
<b>THURSDAY</b> <b>Lapin à la Moutarde</b> <i>braised rabbit, mustard sauce, gnocchi</i>	32
<b>FRIDAY</b> <b>Quenelles d'Halibut</b> <i>halibut dumplings, lobster bisque sauce</i>	44

## PLÂTS PRINCIPAUX

### POISSONS

<b>Saumon à l'oseille façon Troisgros</b> <i>Ora King salmon, sorrel sauce, Troisgros style</i>	34
<b>Raie au Beurre Noisette</b> <i>skate wing, caper, lemon brown butter sauce</i>	26
<b>Moules Marinières</b> <i>mussels, pommes frites, white wine garlic-shallot sauce</i>	24
<b>Saint-Jacques Grillées</b> <i>grilled day boat scallops, béarnaise butter, potato, wild mushroom</i>	38

### FOR 2

<b>Côte de Boeuf Béarnaise*</b> <i>wood fired grilled prime rib on the bone, pommes frites, petite salade verte</i>	105
<b>Bar entier Grillé au feu de Bois</b> <i>wood fired grilled whole branzino</i>	72

### VIANDES

<b>Filet au Poivre*</b> <i>green peppercorn sauce, pommes frites</i>	48
<b>Entrecôte Marchand de Vin*</b> <i>NY Strip, garlic red wine butter, pommes frites</i>	64
<b>Poulet Fermier dans son Jus</b> <i>free range roasted chicken, jus, french mashed potatoes</i>	32
<b>Canard à l'orange</b> <i>roasted duck breast, caramelized endive, orange sauce</i>	38
<b>Knox Burger*</b> <i>the Classic, pommes frites</i>	20
<b>Le Burger au Poivre*</b> <i>the French, pommes frites</i>	22

### VÉGÉTARIEN

<b>Gnocchi aux Asperges</b> <i>parisian gnocchi, grilled asparagus, mimolette cheese</i>	26
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## GARNITURES

<b>House Cut Fries</b> <i>tarragon aioli</i>	9	<b>Sautéed Greens</b> <i>lemon, chili</i>	10
<b>Pommes Purée</b> <i>lots of butter</i>	9	<b>Fried Cauliflower</b> <i>boursin sauce</i>	9
<b>Roasted Potatoes</b> <i>garlic, rosemary</i>	9	<b>Wood Fired Grilled Asparagus</b> <i>gribiche sauce</i>	12

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.*