

BISTRO

HORS D'ŒUVRES

Gazpacho de Tomate <i>chilled tomato gazpacho, cucumber, dry olive, pine nut</i>	14
Assiette de Charcuterie et Fromage <i>cheese & charcuterie platter, mustard, fruit compote, honeycomb</i>	32
Coœur de Laitue aux Herbes et Échalotes ^{VG GF} <i>heart of lettuce, herbs & shallot vinaigrette</i>	15
Rillettes de Poisson ^{GF} <i>smoked fish dip, trout roe, celery, radish, crostini</i>	14
Baby Kale Caesar ^{GFM} <i>baby kale, house caesar dressing, confit tomato, pickled red onion, parmesan crisp</i>	18
Salade Avocat et Crevettes ^{GF} <i>avocado & shrimp salad, french cocktail sauce</i>	21
Saumon Cru Mariné à l'Aneth* ^{GF} <i>salmon carpaccio, lemon, dill, crispy quinoa</i>	17
Salade de Poireaux Dijonnaise ^{GF} <i>leeks in mustard vinaigrette, hazelnuts, bistro style</i>	14
Salade de Pastèque ^{GFM} <i>watermelon salad, house fromage blanc, arugula, focaccia croutons, lemonade vinaigrette</i>	16
Steak Tartare ^{GFM} <i>handcut beef, horseradish, cured egg, whipped blue cheese, grilled baguette</i>	21
Soufflé au Fromage <i>twice baked cheese soufflé, petit salade verte</i>	21



OYSTERS & CAVIAR*

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

TERROIR SPECIALS

MONDAY Papillote de Cabillaud ^{GF} <i>baked cod, tomato confit, preserved lemon, black olive, basil butter</i>	38
TUESDAY Lapin à la Moutarde ^{GF} <i>braised rabbit leg, white wine mustard sauce, polenta</i>	38
WEDNESDAY Escalope de Porc à la Milanaise <i>crispy berkshire pork, lemon butter sauce, parmesan, arugula</i>	34
THURSDAY Galette bretonne aux Saint Jacques ^{GF} <i>Seared scallops, buckwheat crepe, mushroom, hazelnut butter</i>	42
FRIDAY Quenelles de Halibut ^{GF} <i>french dumplings of halibut, lobster, américaine sauce</i>	48
SATURDAY Confit de Canard ^{GF} <i>duck leg confit, sautéed potato, green garlic duck sauce</i>	34

PLÂTS PRINCIPAUX

POISSONS

Saumon à l'Oseille Façon Troisgros ^{GF} <i>seared salmon, sorrel sauce, Troisgros style</i>	42
Raie au Beurre Noisette ^{GFM} <i>skate wing, caper, croutons, lemon brown butter sauce, lemon segments, potato</i>	32
Moules Marinières ^{GF} <i>mussels, pommes frites, white wine garlic-shallot sauce</i>	24
Bouillabaisse de Halibut <i>seared halibut, shrimp, mussels, bouillabaisse sauce</i>	42
Bar Entier Grillé au Feu de Bois ^{GF} <i>wood fired grilled whole branzino, à la provençale</i>	42

VÉGÉTARIEN

Farro aux Asperges <i>risotto style farro, green asparagus, sugar snap pea, lemon</i>	28
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VIANDES

Filet au Poivre* ^{GF} <i>8 oz filet, green peppercorn sauce, pommes frites</i>	48
Entrecôte Marchand de Vin ^{GF} <i>14 oz NY Strip, pommes frites, red wine & shallot butter</i>	56
Poulet Grillé à la Diable ^{GFM} <i>half grilled chicken, breadcrumbs, pommes purée, spicy chicken jus</i>	32
Canard à l'Orange ^{GF} <i>roasted duck breast, caramelized endive, orange sauce</i>	42
Knox Burger* ^{GFM} <i>the Classic, pommes frites</i>	21
Le Burger au Poivre* ^{GFM} <i>the French, pommes frites</i>	24

FOR 2

Côte de Boeuf Béarnaise* ^{GF} <i>32 oz wood fired grilled prime rib on the bone, side of pommes frites, petit salade verte</i>	115
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GARNITURES

Pommes Frites	8	Asperges Grillées <i>harissa condiment, lemon</i>	14
Pommes Purée <i>lots of butter</i>	9	Fried Broccoli <i>boursin sauce</i>	9
Roasted Potatoes <i>garlic, rosemary</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 DF-Dairy Free GFM-Gluten Free if modified