

HORS D'ŒUVRES

Gazpacho de Tomate ^{VG} <i>chilled tomato soup, Andalusian style</i>	13
Assiette de Charcuterie et Fromage <i>cheese & charcuterie platter, candied nuts & fruits, honeycomb</i>	28
Coeur de Laitue aux Herbes et Echalotes ^{VG GF} <i>heart of lettuce, herbs & shallot vinaigrette</i>	15
Rillettes de Poisson ^{GFM} <i>smoked fish dip, trout roe, celery, radish, crackers</i>	14
Moules Gratinées en Cassolette <i>gratin of mussels & spinach saffron fish sauce</i>	15
Poisson Cru à l'huile d'Olive et Citron* ^{GF} <i>hamachi crudo, citrus, olive oil, avocado</i>	21
Saumon Cru mariné à l'Aneth* ^{GFM} <i>ora king salmon, lemon, dill, crispy quinoa</i>	17
Salade de Poireaux Dijonnaise ^{GFM} <i>leeks in mustard vinaigrette, bistro style</i>	14
Salade Niçoise* ^{GF} <i>fresh bluefin tuna salad, black olives, fava beans, boiled egg, red bell pepper, basil, dijon vinaigrette</i>	22
Steak Tartare & Os a Moelle* <i>handcut beef filet & bone marrow crostini</i>	18
Soufflé au Fromage <i>twice baked cheese soufflé, petite salade verte</i>	21



OYSTERS & CAVIAR*

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

WEEKLY SPECIALS

MONDAY Ris de Veau au Citron ^{GFM} <i>roasted sweetbreads, asparagus, english peas, preserved lemon</i>	36
TUESDAY Poisson en Papillote <i>market fish provençale</i>	36
WEDNESDAY Poulet au Vinaigre ^{GF} <i>aged vinegar chicken fricassée, crispy potatoes</i>	28
THURSDAY Lapin au Romarin et Olive ^{GF} <i>roasted rabbit leg, rosemary, polenta, black olive</i>	32
FRIDAY Quenelles d'Halibut <i>halibut dumplings, lobster bisque sauce</i>	44

PLÂTS PRINCIPAUX

POISSONS

Saumon à l'oseille façon Troisgros <i>Ora King salmon, sorrel sauce, Troisgros style</i>	34
Raie au Beurre Noisette ^{GFM} <i>skate wing, caper, lemon brown butter sauce</i>	26
Moules Marinières ^{GFM} <i>mussels, pommes frites, white wine garlic-shallot sauce</i>	24
Saint-Jacques Grillées ^{GF} <i>grilled day boat scallops, béarnaise butter, potato, wild mushroom</i>	38
Bar entier Grillé au Feu de Bois ^{GF} <i>wood fired grilled whole branzino, olive tapenade</i>	38

VÉGÉTARIEN

Gnocchi <i>parisian gnocchi, tx field peas, chanterelles, parmesan sauce</i>	29
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FOR 2

Côte de Boeuf Béarnaise* 105 <i>32 oz wood fired grilled prime rib on the bone, pommes frites, petite salade</i>
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VIANDES

Filet au Poivre* ^{GF} <i>green peppercorn sauce, pommes frites</i>	48
Entrecôte Marchand de Vin* ^{GFM} <i>red wine & shallot butter, pommes frites</i>	46
Poulet Fermier dans son Jus ^{GF} <i>free range roasted chicken, jus, french mashed potatoes</i>	32
Canard à l'orange ^{GF} <i>roasted duck breast, caramalized endive, orange sauce</i>	38
Knox Burger* ^{GFM} <i>the Classic, pommes frites</i>	20
Le Burger au Poivre* ^{GFM} <i>the French, pommes frites</i>	22

GARNITURES

Pommes Frites <i>tarragon aioli</i>	8	Sautéed Greens <i>lemon, chili</i>	10
Pommes Purée <i>lots of butter</i>	9	Fried Broccoli <i>boursin sauce</i>	9
Roasted Potatoes <i>garlic, rosemary</i>	9	Wood Fired Grilled Asparagus <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.

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