

FOR THE TABLE

TOASTED SOURDOUGH BAGUETTE
Dulse butter, radish, maldon salt

FIRST

HAY ROASTED OYSTERS Champagne beurre blanc, pink peppercorn mignonette	27
SPRING GARDEN Patty pan squash, baby zucchini, fiddle head ferns, cardamom-coffee soil, chevre mousse	18
ASPARAGUS VICHYSOISE Lemon crème fraîche, morels, tarragon	17
STEELHEAD TROUT TARTAR Charred spring onion, calamansi	26
RED BANDIT ROCKFISH CRUDO Sauce vierge, crispy courgette	25
FOIE GRAS MOUSSE Green strawberries, mustard seeds, honey-spiced doughnut	27

ENTRÉE

TRUFFLE CRUSTED HALIBUT Haricots verts, marcona almond, lemon-thyme whey sauce	54
ALASKAN WEATHERVANE SCALLOPS* Petits pois, charred baby lettuce, ventrèche, trout roe	49
EARLY HARVEST VEGETABLE FRICASSEE Vadouvan cream, chanterelles, pâte brisée, tender herbs	38
CRISPY POUISSON Shaved fennel, saffron-poached apricots, green olive, charred meyer lemon, baharat yogurt	46
NEW YORK STRIP* Summer squash, potato pavé, bone marrow béarnaise	56

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS

LA MAISON.	20
gin, blanc & dry vermouth, douglas fir, olive & twist	
MER ET LAURIER.	18
gin, suze, lillet blanc, shiitake, sea salt, bay laurel	
TROPICALE SPRITZ.	18
blanc vermouth, passionfruit, amaro montenegro, aperol, prosecco	
GRANDEUR.	20
genever, anisette, lemon sherbet, peppermint tea, absinthe, bitters	
PÊCHE.	18
peach brandy, 'rin quin quin', riesling, benedictine, honey, lemon	
FLORALE.	20
earl grey gin, apricot, acqua di cedro, lemon, egg white*, orange blossom	
CIDRE #1.	18
pear brandy, cucumber, aval rosé cider, lemon	
PASTÉQUE.	18
vodka, chareau, chartreuse, cappelletti aperitivo, fino sherry	
QUEBÉCOIS.	18
rum, ryè, china-china, creme de banane, mole bitters	
FRUTIER.	20
cognac, calvados, pedro ximenez, amaro braulio	

BY THE GLASS

SPARKLING

Conca del Riu Raventos i Blanc.	18/72
Champagne Veuve Cliquot Yellow Label.	43/172
Champagne Billecart-Salmon Brut Rose.	47/188

BLANC

Riesling Bruno Slate Dry.	17/68
Sauvignon Blanc Michel Vattan 'Cuvée M-K' Sancerre.	20/80
Chardonnay Domaine Milcent Petit Chablis.	21/84
Chardonnay Domaine Billard 'La Justice'.	28/112

ROSÉ

Cinsault/Grenache Triennes.	17/68
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ROUGE

Pinot Noir François Labet Bourgogne Rouge Vieilles Vignes.	36/144
Gamay Sebastien Besson Julienas.	25/100
Côtes du Rhône Domaine de Beaurenard 'Le Petit Renard'.	19/76
Bordeaux Chapelle de Potensac Médoc.	25/100

BEER

Lager Kronenbourg 1664.	8
Pilsner Stella Artois.	8
Wheat Hoegaarden.	8
Blonde Leffe.	8
Saison Dupont.	14