

## CHARCUTERIE SELECTION

*Served with condiments; baguette*

PROSCIUTTO 24  
CHORIZO 12

SPECK 13

JAMBON de Paris 12

FENNEL SALAMI 13

COPPA 13

SAUCISSON Basque 13

Beef BRESAOLA 16

Country Style PÂTÉ 13

Classic or Pistachio MORTADELLA 13

DUCK Rillettes 11

Duck TERRINE 14

## THE TOWER

An assortment of all our charcuterie selection & condiments; baguette 65

Mix of cheese and charcuterie 68

## TARTE FLAMBÉES

APPLEWOOD SMOKED BACON  
*Caramelized Onions*  
*Chives* 21

or

SEASONAL MUSHROOMS  
*Caramelized Onions* 23

Marinated OLIVES Medley 13

Chef's Selection OYSTERS mkt price  
*half dozen on the half-shell*

LOBSTER BISQUE 18

BLACK TRUFFLE ARANCINI 22  
*parmesan, roasted tomato sauce*

Grilled AVOCADO 14  
*pickled jalapenos, tortilla crisp*  
*tomato ponzu sauce*

BRUSCHETTA 13  
*cherry tomatoes, balsamic glaze, basil oil*

GOLDEN & RED BEET Terrine 15  
*seasoned goat cheese*

ENDIVE Salad 16  
*blue cheese dressing*

Heirloom TOMATO SALAD 20  
*cucumbers, house-made boursin cheese*

ARTICHOKE & APPLE Salad 16  
*citrus vinaigrette, toasted pine nuts*  
*parmesan cheese*

DUCK CONFIT Salad 26  
*frisée, watercress, fennel, citrus*

## TOSTADAS

*avocado, pickled peppers, cilantro*

Choice of Shrimp 23  
or Corn and Black Bean 21

Duck FOIE GRAS Torchon 32  
*tomato ginger compote*

CROQUE-MONSIEUR 16  
*parisian ham, gruyère cheese*

BÁNH MÌ 17  
*pork paté, pickled vegetables,*  
*shellfish vinaigrette & herbs*

Warm Green ASPARAGUS 21  
*poached egg, sauce hollandaise*

Spicy LAMB Merguez 14  
*warm pita bread*

Roasted Spiced CARROTS 16  
*"Façon Marrakech"*

Whole Roasted CAULIFLOWER 18  
*chimichurri sauce*

Vegan Mushroom "BOLOGNESE" 26

Truffle PASTA 40  
*aged parmesan*

CRISPY DUCK LEG 26  
*white bean casserole*

Braised SHORT RIB 28  
*parsnip-tofu purée, roasted maitake, sauce*  
*bordelaise*

## SIDE ORDER

Parmesan-Herb FRIES 12

House-Made BRIOCHE 12  
*with Boursin cheese*

## ARTISANAL CHEESES

BURRATA & MOZZARELLA 22  
*Grilled Bread, Olive Oil*

BAKED CAMEMBERT 38  
*w/ Apple slices and baguette toast*

CHEESE of the Moment  
*Served with individual garnishes; Baguette.*

*Chef's Selection of Three* 24, Six 45

BREBIROUSSE D'Argental Sheep, France 9

PECORINO 3 year Sheep, Italy 10

CHEVRE D'Argental Goat, France 9

ZIMBRO Sheep, Portugal 9

QUADRELLO di Bufala Cow, Italy 9

CAMBOZOLA BLACK Cow, Germany 10

## SWEETS

Chocolate POT DE CRÈME 12

Three Linzer COOKIES 10  
*Almond Shortbread & Raspberry Jam*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Automatic 20% gratuity is added to parties of 6 or more