

## 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 MORTADELLA 13

## 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*

SEASONAL MUSHROOMS

*Caramelized Onions, Chives 23*

LOBSTER

*Caramelized Onions, Seasonal Mushrooms 28*

Marinated OLIVES Medley 13

Tequila GUACAMOLE 18  
*served with tortilla chips*

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

SOUP OF THE DAY 16

BLACK TRUFFLE ARANCINI 22  
*parmesan, roasted tomato sauce*

Le Bernardin's SALMON RILLETTES 24  
*served with toasted baguette*

BABY BEETS 13  
*Warm pickled, Auticucho sauce*

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

ARTICHOKE Dip 14  
*spinach, cheese béchamel*

GOLDEN & RED BEET Terrine 15  
*seasoned goat cheese*

ENDIVE Salad 16  
*blue cheese dressing*

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

Salade LYONNAISE 16  
*poached egg, frisée, grilled baguette*

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

Grilled EGGPLANT "PARM" 21  
*parmesan tuile, tomato sauce*

CROQUE-MONSIEUR 16  
*parisian ham, gruyère cheese*

Mini LAMB Merguez 19  
*warm pita bread, herbs yogurt, eggplant purée*

Roasted Spiced CARROTS 16  
*"Façon Marrakech"*

Whole Roasted CAULIFLOWER 18  
*chimichurri sauce*

Vegetarian Mushroom "BOLOGNESE" 26

Truffle PASTA 40  
*aged parmesan*

ORECCHIETTE Pasta 27  
*peas, prosciutto, parmesan cream*

GARLIC-LEMON SHRIMP 24  
*creamy polenta, black trumpet mushroom crispy shallots*

CRISPY DUCK LEG 26  
*white bean casserole*

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

### SIDE ORDER

Parmesan-Herb FRIES 12

Sliced Baguette Served with Frantoia Extra Virgin OLIVE OIL 6 or Upstate NY BUTTER 6

## 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

LA TUR Sheep, Goat, & Cow, Piedmont 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  
If you have a food allergy, please notify us.

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