

**DINNER**

## CHARCUTERIE

SERVED WITH CONDIMENTS; BAGUETTE

PROSCIUTTO 24

CHORIZO 12

JAMBON DE PARIS 14

FENNEL SALAMI 13

COPPA 13

SAUCISSON BASQUE 13

BEEF BRESAOLA 16

COUNTRY PÂTÉ 13

MORTADELLA 13

## THE TOWERS

SERVED WITH CONDIMENTS; BAGUETTE

CLASSIC CHARCUTERIE 65

CHARCUTERIE & CHEESE 68

## TARTES FLAMBÉES

TOPPED WITH CARAMELIZED ONION & CHIVE

APPLEWOOD SMOKED BACON 21

SEASONAL MUSHROOM 23

LOBSTER & MUSHROOM 28

## FOR THE TABLE

TO SHARE

MARINATED OLIVE MEDLEY 14

TEQUILA GUACAMOLE 18  
RED ONION, CILANTRO, JALAPEÑO, TORTILLA CHIPS

CHEF'S SELECTION OYSTERS 24  
HALF DOZEN ON THE HALF SHELL

BLACK TRUFFLE ARANCINI 22  
PARMESAN & ROASTED TOMATO SAUCE

WHOLE ROASTED CAULIFLOWER 18  
ALMONDS, AJI AMARILLO SAUCE

GRILLED AVOCADO SALMON "POKE" 18  
MARINATED CUCUMBERS, EDAMAME, NORI

LE BERNARDIN SALMON RILLETES 24  
WITH TOASTED BAGUETTE

CROQUE-MONSIEUR 16  
PARISIAN HAM & GRUYÈRE

MINI LAMB MERGUEZ 19  
WARM PITA BREAD, HERBED YOGURT, EGGPLANT PURÉE

ZA'ATAR CHICKEN SKEWER 8 per piece  
EGGPLANT PURÉE, YOGURT, HARISSA

SRIRACHA GINGER SHRIMP SKEWER 10 per piece  
SESAME VINAIGRETTE, CUCUMBER

SPRING ASPARAGUS 17  
CRÈME FRAÎCHE PESTO, POACHED EGG, SOURDOUGH, PINE NUTS, PARM

## LIGHT BITES

HOUSE MEATBALLS 17  
4 PER ORDER, ANGUS BEEF, RED WINE TOMATO SAUCE, PARM

GRILLED AVOCADO 14  
PICKLED JALAPEÑO, TORTILLA CRISP, TOMATO PONZU

CAESER SALAD 10 per piece  
ROMAINE SPEAR, CHIVES, BOQUERONES, CROUTONS

ROASTED PEAR SALAD 16  
BLUE CHEESE, PECANS, PEAR VINAIGRETTE, FRISEE

ENDIVE SALAD 16  
BLUE CHEESE DRESSING

DUCK CONFIT SALAD 26  
FRISÉE, WATERCRESS, FENNEL, CITRUS

ROASTED SPICED CARROTS 16  
"FAÇON MARRAKECH"

MINI BRIOCHE LOBSTER ROLL 10 per piece  
TRUFFLE MAYONNAISE

BRAISED SHORT RIB SLIDER 8 per piece  
PICKLED ONIONS, HORSERADISH, CREAM FRAICHE, SAUCE BORDELAISE

## LARGE BITES

ORECCHIETTE PASTA 27  
PEAS, PROSCIUTTO & PARMESAN CREAM

POTATO GNOCCHI 22  
PROSCIUTTO RAGU, OLIVES

CRISPY DUCK LEG 26  
LENTILS, COQ AU VIN SAUCE

## ARTISANAL CHEESE

BAKED CAMEMBERT 38 (COW)  
APPLE SLICES & TOASTED BAGUETTE

BURRATA & MOZZARELLA 22  
GRILLED BREAD & OLIVE OIL

BREBIROUSSE D'ARGENTAL 9  
(SHEEP)

CAMBOZOLA BLACK 10 (COW)

QUADRELLO DI BUFALA 9 (BUFFALO)

LA TUR 9 (SHEEP, GOAT, COW)

ZIMBRO 9 (SHEEP)

CHEF'S SELECTION  
ASSORTED JAMS & TOASTED BAGUETTE  
THREE FOR 24 OR SIX FOR 45

## SNACKS & MORE

YUZU POPCORN 12

TRUFFLED POPCORN 15

PARMESAN TRUFFLE FRIES 13

FRANTOIA OLIVE OIL 6

UPSTATE NY BUTTER 6

## SWEET TREATS

LINZER COOKIES 12  
RASPBERRY JAM

CHOCOLATE MOUSSE 12

@SOHMBAR   

AUTOMATIC GRATUITY OF 20% IS ADDED TO PARTIES OF 6+

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLEASE NOTIFY US IF YOU HAVE A FOOD ALLERGY