

HALF DOZEN OYSTERS 25

TINY DANCERS - DAMARISCOTTA, MAINE
VERJUS MIGNONETTE

Jolene's
— *SW* —

OSSETRA CAVIAR 120

ONE OUNCE REGIIS OVA,
CRÈME FRAICHE, GAUFRETTES,
EGG, CAPERS, RED ONION

Appetizer

AUTUMN VEGETABLE TERRINE 16

LOCAL MUSHROOMS, LEEKS,
CHÈVRE FOUETTÉ

BRANDADE CROQUETTES 15

BRIOCHE, PICKLED VEGETABLES,
SAFFRON AIOLI

SALADE VERTE 14

CAPERS, OLIVES, RED ONION,
HARD BOILED EGG, CROUTON,
RED WINE VINAIGRETTE

ONION SOUP GRATINÉE 14

VIDALIA ONION, GRUYERE,
COGNAC, BEEF BROTH



ADD TRUFFLE +18

3.5g BLACK WINTER TRUFFLE

Mid Course

DAY BOAT SCALLOPS 21 /30

SALSIFY, YUZU GASTRIQUE,
SEA SALT

ESCARGOTS DE BOURGOGNE 18

GARLIC, BUTTER, PARSLEY,
BAGUETTE

COUNTRY PÂTÉ 16

CHERRY, MEDITERRANEAN PISTACHIO,
BAGUETTE, DIJON MUSTARD

HUDSON VALLEY FOIE GRAS 23

MARASCA CHERRIES, BRIOCHE,
HAZELNUT, FRISÉE

STEAK TARTARE 13

DIJON MUSTARD, SHALLOTS, CAPERS,
CORNICHONS, TABASCO, EGG YOLK

Main Course

BOUILLABAISSE 35

LOBSTER, SCALLOPS, CLAMS,
SAFFRON, TOMATO, BASIL, ROUILLE

ATLANTIC HALIBUT 35

CELERY ROOT, ROASTED LOCAL MUSHROOMS,
BEAUJOLAIS REDUCTION

PARISIAN GNOCCHI 21/30

BRUSSELS SPROUTS, BACON
CHARRED CIPOLLINI ONIONS

MOULARD DUCK 42

MAGRET + CONFIT,
LENTILLES DU PUY, CHOUCROUTE

WAGYU COULOTTE 38

6oz HAND-CUT SIRLOIN, GREEN ONION,
POMMES PAVÉS, SAUCE ROBERT

ROAST LAMB FOR TWO 85

RACK OF LAMB & BRAISED SHOULDER,
CHESTNUT STEW, ROOT VEGETABLES

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