

Jolene's

OSSETRA CAVIAR 120
ONE OUNCE REGIIS OVA,
CRÈME FRAICHE, GAUFRETTES,
EGG, CAPERS, RED ONION

HALF DOZEN OYSTERS 25
TINY DANCERS FROM MAINE,
VERJUS MIGNONETTE

Small Plates

SALADE VERTE 14

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

DAY BOAT SCALLOPS 21 / 30

SALSIFY, YUZU GASTRIQUE,
SEA SALT

CHILLED FOIE GRAS TORCHON 21

PERSIMMON JAM, FRISÉE,
BRIOCHE

ONION SOUP GRATINÉE 14

VIDALIA ONION, GRUYERE,
COGNAC, BEEF BROTH

ESCARGOTS DE BOURGOGNE 18

GARLIC, BUTTER, PARSLEY,
BAGUETTE

SEARED FOIE GRAS 24

WARM PINEAPPLE, WALNUT FINANCIER,
COGNAC REDUCTION

STEAK TARTARE 13

PRIME TENDERLOIN, DIJON MUSTARD,
SHALLOTS, CAPERS, CORNICHONS

Large Plates

BOUILLABAISSÉ 39

MAINE LOBSTER, SCALLOPS, CLAMS,
SAFFRON, TOMATO BASIL BROTH

STRIPED BASS 35

LEEKs, CARROTS,
CHAMPAGNE BEURRE BLANC

PARISIAN GNOCCHI 23 / 32

BRUSSELS SPROUTS, LARDONS,
CHARRED CIPOLINI ONIONS

FILET MIGNON 54

6oz HAND-CUT PRIME TENDERLOIN,
POMMES PURÉE,
SAUCE BORDELAISE

VENISON CÔTELETES 65

12oz BONE-IN RIB CHOPS,
SPAETZLE, RUBY CABBAGE,
SAUCE CHASSEUR

PRIME PORK CHOP 48

16oz FRENCHED CENTER CUT,
BRUSSELS SPROUTS, HAZELNUTS,
CHERRY GASTRIQUE

POULET BALLOTINE FOR TWO 74

GALLUS BRUN CHICKEN, FOIE GRAS,
WINTER ROOT VEGETABLES,
PAN JUS



ADD TRUFFLES 18

3.5 GR FRESH SHAVED,
BLACK BURGUNDY WINTER

ADD BONE MARROW 14

GARLIC, PARSLEY,
BREAD CRUMBS

ADD FOIE GRAS 19

3 oz SEARED,
HUDSON VALLEY