

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

BRANDADE CROQUETTES 15
BRIOCHE, PICKLED VEGETABLES,
SAFFRON AIOLI

SALADE VERTE 14
CAPERS, OLIVES, RED ONION,
HARD BOILED EGG, CROUTON,
RED WINE VINAIGRETTE

MUSHROOM BISQUE 13
COGNAC AIGRE-DOUX,
TOASTED ALMONDS, PICKLED CAULIFLOWER

ONION SOUP GRATINÉE 14
VIDALIA ONION, GRUYERE,
COGNAC, BEEF BROTH

Mid Course

AUTUMN VEGETABLE TERRINE 16
LEEK, MUSHROOM, GOAT CHEESE,
CHICORY, TARRAGON, PICKLED HARICOTS

ESCARGOTS DE BOURGOGNE 18
GARLIC, BUTTER, PARSLEY,
BAGUETTE

DAY BOAT SCALLOPS 21/30
BUTTERNUT SQUASH, LOBSTER MUSHROOMS,
CHICKPEA PANISSE, BLACK OLIVE OIL

HUDSON VALLEY FOIE GRAS 23
LUXARDO 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
CÔTES-DU-RHONE, CELERY ROOT,
ROASTED LOCAL MUSHROOMS

PARISIAN GNOCCHI 30
BRUSSELS SPROUTS, BACON
CHARRED CIPOLLINI ONIONS

MOULARD DUCK 42
MAGRET + CONFIT,
LENTILLES DU PUY, CHOUROUTE

WAGYU COULOTTE 38
6oz HAND-CUT SIRLOIN, GREEN ONION,
POMMES PAVÉS, SAUCE ROBERT

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