

Dinner 45.

excludes tax & gratuity

First Course

TUNA TARTARE

avocado, tomato, shallot, yuzu, lavash crisp

KALE & ENDIVE

roquefort blue cheese, green grapes,
smoked almonds, celery VG GF

ADD

GRILLED FLAT IRON STEAK* 12.⁹⁹ • POACHED SHRIMP 9.⁹⁹

HERB CHICKEN BREAST 7.⁹⁹ • ROASTED SALMON 10.⁹⁹

FONDUE SERVICE

28. serves 2 guests

gruyère cheese, aged cheddar, braised bacon,
vegetable crudité, warm garlic sourdough

Second Course

ROYALE WITH CHEESE

smash burger, sharp american cheese, dijonnaise,
caramelized onion, dill pickle

ADD BACON 7.

Provence Style

served over gruyère cheese fondue 5.

ROASTED HALF CHICKEN

mashed potato, garlic confit, chicken jus

ROASTED FAROE ISLAND SALMON*

caper brown butter,
brioche croutons, parsley, lemon

SUBSTITUTE

STEAK FRITES

grilled flat iron, garlic aioli, crispy frites 15.

BAR LA RUE

Cocktail Pairing

25. per person

First Pairing

choice of

LE PETIT SPRITZ

blood orange, strawberry, rose, lemon, brut

**CREMANT, JC CALVET,
BORDEAUX, FRA**

Second Pairing

choice of

**COTES DU RHONE, BIELER,
“LA JASSINE”, VALREAS, FRA**

**CHARDONNAY,
CAVE DE LUGNY, “LA VIEILLE
RESERVE”, MACON, FRA**

