

Claud

foie gras terrine with walnuts and honey vinegar 27
veal sweetbreads with pepperoncini aioli 19
beef tongue with salsa verde 25

pear with celery and hazelnuts 19
chicories with dates and stella vallis 23
kohlrabi with celery root and fines herbes 17
badger flame beets with hollandaise 21

red shrimp with olive oil and garlic 27
mushroom mille-feuille with whitney cheese 35
chicken liver agnolotti 28

striped bass with chorizo and clams 36
half chicken with chanterelles and vin jaune 41
pork chop with smoked onion jus 43
wagyu bavette with maître d'hôtel butter 68
dover sole with chartreuse and lemon 88

potato gratin 12
collard greens 12

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



bamboo 18 / daiquiri 19 / villbrygg 'fjell 01' 17 / mocktail 12
budweiser 7 / oxbow farmhouse ale 9 / suarez smoked dark lager 13

sparkling

martin texier 'petite nature' Rhône valley, France 2024 22
hervé rafflin 'la nature' extra brut, champagne, France NV 31

white

max kilburg 'vertigo' riesling feinherb, Mosel, Germany 2024 14
bodegas frontonio 'microcósmico' macabeo, Aragón, Spain 2024 20
plaisance-penavayre, Bouysselet blanc, Fronton, France 2022 21
domaine lupin 'frangy' roussette de Savoie, France 2023 25

red

viñedos del jorco 'las cabañuelas' garnacha, Cebreiros, Spain 2021 14
markus altenburger 'cric' blaufränkisch, Burgenland, Austria 2022 19
tenuta la novella 'sambrena' syrah, Toscana IGT, Italy 2022 21
brendan stater west, Saumur, Loire, France 2023 23
david trouselle 'en cre' hautes côtes de Beaune, Burgundy, France 2023 26

in addition...

domaine du pélican, Savagnin ouillé, Arbois, Jura, France 2023 37
nervi-conterno, Gattinara, Piedmont, Italy 2022 45

sake

terada honke 'katori 90' kimoto junmai, Chiba, Japan 21
senkin 'organic nature' kimoto kioke junmai, Tochigi, Japan 24

sherry

manuel aragón 'fino granero' Jerez de la frontera, Spain 17
el maestro sierra fino, Jerez de la frontera, Spain 18