

TO START

CONSOMMÉ DE VOLAILLE

Ravioli of Celery Root, Pancetta
Porto, Black Truffle
\$21

FOIE GRAS TERRINE

Tokay Gelée, Rhubarb Chutney, Brioche Toast
\$28

ROASTED LEEKS

Duck Prosciutto, Mâche, Pignoli
Grilled Red Onion Vinaigrette
\$14

SALADE FRANCINE

Arugula, Artichoke Heart, Wax Beans
Carrot-Coriander Vinaigrette, Parmesan Chips
\$18

SALADE G

Endive, Frisée, Asian Pear, Candied Walnuts
Lardons, Blue Cheese, Mustard Vinaigrette
\$16

GNOCCHI À LA PARISIENNE

Wild Mushroom Reduction
\$18 APPETIZER / \$26 MAIN COURSE

GRILLED OCTOPUS GRENOBLOISE

“Ratte” Potatoes, Tomato Confit,
Lemon, Capers, Croutons
\$19

{ **WHOLE ROASTS FIT FOR
A FEAST** }

Please reserve 72 hours ahead.

BABY PIG

Bacon - Onion Marmalade, Red Wine Jus
\$ 450 FOR 8 GUESTS

JAMISON FARM LEG OF LAMB

Niçoise Olive Stufing, Roasted Vegetable Jus
\$ 450 FOR 4 GUESTS

THE RÔTISSERIE TABLE

*Private Dining Salon
for up to 10 guests*

FROM THE RÔTISSERIE

TODAY'S WHOLE ROASTED FISH

\$ market Price

PEKIN DUCK BREAST

Huckleberry Glaze
\$32

POULET ROTI

Roasted Organic Zimmerman Farm Chicken
YOUR CHOICE OF JUS
Provençal • Diable • Grande Mère
\$24

“POULE DE LUXE”

FOR TWO
Wild Mushroom Stuffed
Whole Roasted Label Rouge Chicken
Seared Foie Gras, Jus
\$36 PER PERSON

CULOTTE D'AGNEAU

Lemon Confit, Mint, Parsley, Olive Oil
\$29

GRASS-FED NY STRIP STEAK

Seven Pepper Crust
Echalottes en “Robe des Champs”
Sauce Béarnaise
\$41

*Our meat and poultry are cooked on the rotisserie.
Our organic, air-chilled chickens are raised by
Zimmerman Farm in Ephrata, PA and Ashley
Farms in Piedmont, NC.*

ON THE SIDE

Grains and Greens \$9

Cauliflower Steak, Jerusalem Artichokes, Golden Raisins \$10

Baby Brussels Sprouts, Cipollini Onions, Pancetta \$11

Fall Mushroom Fricassée Persillade \$12

NEVER ENOUGH POTATOES

RÔTISSERIE POTATOES \$7

STUFFED, CRISPED & TRUFFLED \$15
Baked Idaho filled with
Black Truffled Mashed Potatoes

POMMES FRITES À L'ESTRAGON \$8

POMMES PURÉE \$8

COCKTAILS

\$14

COPA-JITO

White Rhum,, Passion Fruit, Prosecco, Mint

60TH & BOURBON

Bourbon, Cognac, Vermouth

COSMO FLANNEUR

Vodka, St Germain, Grapefruit Juice

THE DAMASCO

Aged Cachaça, Yellow Chartreuse, Apricot Liqueur

FALLING FAST

Whisky, Pear Juice, Maple Syrup, Creole Bitters

VELVET GENTLEMAN

Spanish Brandy, Cocchi Rosa Amaro, Mezcal

PORTO'NICO

White Port, Tonic, Lime

CHAI NO LAIT

Chai-Infused Gin, Sake, Demerara, Egg White

BAR SNACKS

WHICH CAME FIRST ?

Oeufs Mayonnaise Trio:
Chorizo-Tomato • Tapenade • Black Truffle
\$14

RILLETES DE CANARD

Cornichons, Toast
\$14

POULET ROTI SLIDERS

Pulled Roast Chicken on Brioche Buns
Caramelized Onion Chutney
\$16

PENDRAGON POPS

Chicken Drumettes Confit, Sauce Diable
\$14

FROMAGES FERMIERES

Cave Aged Comté • Jasper Hill Farm Harbison • Fourme d'Ambert
Walnut Sablé, Fig Compote
\$18

WINES BY THE GLASS

SPARKLING

NV	Drusian, Prosecco di Valdobbiadene	10
NV	Champagne Lallier, Brut "Grande Reserve", Ay	24
NV	Champagne Lallier, Brut Rosé, Ay	27
NV	Sidre Tendre, Eric Bordelet, Normandy	10

WHITE

2012	Assyrtiko, Domaine Sigalas, Santorini	15
2012	Muscadet, Amphibolite, Jo Landron, Loire Valley	10
2011	Sauvignon Blanc, St Bris, D. Goisot, Burgundy	13
2010	Viognier, Côtes du Rhone, P. Gaillard, Rhône Valley	18
2009	Chardonnay, J. Le Dû's, Santa Maria Valley, CA	15
2012	Albariño, Laxas, Condado do Tea, Rias Baixas	12
2012	Pinot Grigio, Colli Orientali, Dorigo, Friuli	12

RED

2010	Grenache, Puig-Parahy, George, Cotes du Roussillon	11
2010	Gamay, Fleurie, Ch. Bachelards, Les Vaches, Burgundy	13
2007	Pinot Noir, P. Vergeleses, L. Jadot, Burgundy	15
2003	Cabernet Sauv, Haut-Médoc, Ch. Lanessan, Bordeaux	16
2011	T. Nacional, Dourosa, Quinta de la Rosa, Douro	14
2007	Teroldego, Vigneti Dolomiti, Foradori, Trentino AA	14
2010	Cabernet Sauvignon, Flora Spring, St Helena, CA	24
2011	Cabernet Franc, Bedell, Long Island	15

IRISH WHISKY/SCOTCH

Pig's Nose	10
Johnny Walker Blue	50
Glenlivet 12yr	18
Glenfiddich 15yr	19
Lagavulin Dist. Ed.	24
Laphroig Otr Csk	18
Bowmore Legend	14
Suntori Hibiki(jap)	17

BOURBON/RYE

Elijah Craig 12yr	10
Maker's Mark	12
Basil Hayden	16
Booker's 6yr	18
George Dickel #8	10
Old Overholt	10
Bulleit Rye	12

VODKA

Tito's	12
Charbay	12
Ketel One	12
Grey Goose	14

GIN

Dorothy Parker	12
Hendrick's	12
Plymouth	12
Bombay Sapphire	14
Bol's Genever	14

TEQUILA/MEZCAL

Siembra Azul	11
Corralejos	
Blanco	13
Repasado	19
Anejo	25
Casa Dragones	60
Del Maguey Vida	12

RUM/CACHACA

Flor de Cana 4yr	10
Goslings	11
Zacapa	17

BRANDY/COGNAC

Pierre Ferrand	12
Hine VSOP	15
Briat 'Hors d'Age'	20
Camut Calvados	18
Cardinal Mendoza	16
Laird's Bonded	10

PORT/GRAPPA/SHERRY

Quinta de la Rosa	12
Capovilla Grappa	
Bassano	14
Barolo	32
Moscato	32
Lustau Sherry	
Amontillado	10
Pedro Ximenez	12
Oloroso	13
East India	14

AMARO

Aperol	11
Campari	11
Cynar	11
Fernet Branca	11
Ramazotti	11
Ciociaro	11
Unicum	11

CORDIALS

Grand Marnier	13
Ricard Anise	11
Lazzaroni Amaretto	11