

FIRST COURSE

The Giblets

Offal Platter, 16.

duck liver, apple & heart brochette,
glazed wings, roast chicken liver
on horseradish toast, spiced croquettes

"Eggz"

En Meurette, 14.

bacon & mushroom in red wine reduction

Soft-Boiled, 14.

salmon roe, butter soldiers

Mollet, 12.

parsley velouté with chicken jus

Deviled, 13.

marinated octopus & cabbage salad with cumin

Soups

Velouté of Chicken, 14.

poultry broth, morsels, cream & mushrooms

Poultry Consommé, 19.

with duck liver ravioli

Salads

Sautéed Chicken Livers, 18.

hummus & mâche

Jerusalem Artichokes 19.

à la Barigoule, sautéed guinea fowl

Vegetable Salad, 17.

eggplant purée & lemon confit dressing

Foies & Terrines

Chicken Terrine, 16.

celery Remoulade

Duck Rillettes, 15.

pickled vegetables

Seared Duck Foie Gras, 27.

Poppy-Seed crust, roasted Gala apple,

arugula & cherry vinegar

Terrine en Croûte of Duck Foie Gras 32.

SECOND COURSE

Rôtisserie

Quarter Chicken, 24.

with mix seasonal green salad

Brune Landaise – 110 Days

The Whole Birds

Up to 4 people with Seasonal Salad

Brune Landaise – 110 Days 96.

Plymouth Barred Rock – 90 Days 97.

New Hampshire* – 90 Days 98.

Cornish* – 90 Days 98.

Catskill Guinea Fowl – 90 Days 96.

Rohan Farm Duck – 90 Days 88.

**Upon availability*

Seafood & Poultry

Roasted Cod & Smoked Duck Breast 32.

carrot Gnocchi, asparagus cream & green peas

Maine Lobster & Chicken fricassée 34.

& puff pastry grissini

The Noble Poultry-Yard

Catskill Guinea Fowl 27.

caramelized sauerkraut

Poule au Pot 24.

hen bathed in broth, vegetables & aromatics

Roasted Squab Thomas Farm 34.

wrapped in a braised cabbage leaf

Westermann's Baeckeoffe

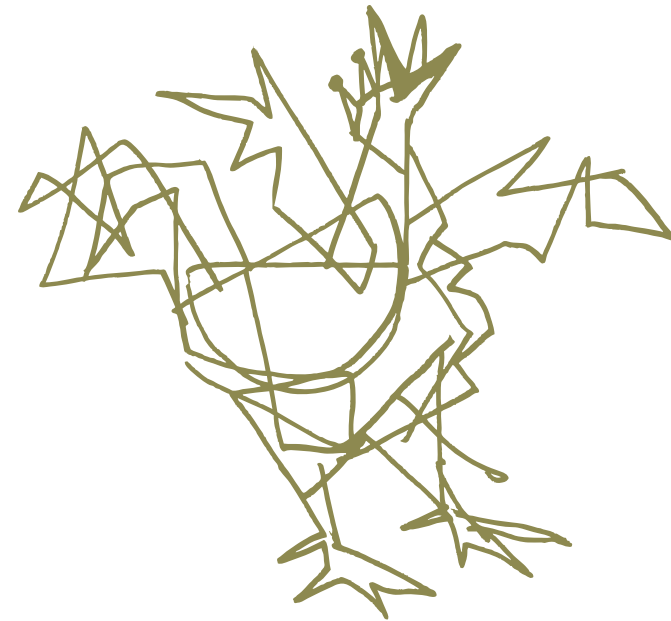
Up to 4 People

Brune Landaise – 110 Days 120.

baked in traditional Alsatian earthenware

with artichokes, potatoes, tomatoes

& riesling jus



ON THE SIDE

Thick-cut Fries, Kennebec Potato 7.

Macaroni au Gratin 9.

Seasonal Vegetable fricassée 9.

Mix Seasonal Green Salad 6.

Pilaf Rice, poultry broth & cream 7.

Keuka Gold Potato Purée 9.

Le coq Rico
THE BISTRO OF BEAUTIFUL BIRDS
Chef Antoine Westermann

Chef & Owner **Antoine Westermann**

Executive Chef **Guillaume Ginther**

General Manager **Anthony Battaglia**

Friend & Partner **Francis Staub**

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