

# JULIET

Huîtres / daily oysters / cucumber / trout roe	18
Tarama / whipped cod dip / dill oil / breakfast radish	18
Mousse au Foie de Volaille / chicken liver tartlet / apple gelée	18
Poisson Cru / sliced amberjack / meyer lemon ponzu / serrano oil*	26
Carpaccio de Thon / bluefin tuna / preserved pepper / mustard seed*	38
Tartare et Caviar / sea bream tartare / kaluga caviar / herb crème fraiche*	38
Salade d'Endives / endives / walnuts / grapes / Roquefort	20
Salade Classique / market greens / heirloom tomato / vadouvan vinaigrette	20
Courge d'hiver / delicata squash / honey / pistachio / espelette	23
Chou Fleur Grillees / flowering cauliflower / koji glaze / ginger-scallion sauce	22
Risotto aux Champignons / acquerello rice / maitake mushrooms / hazelnuts / sage	32
Cigares de Confit de Canard / duck confit “cigars” / sauce valois	32
Coquilles Saint-Jacques / seared scallops / meyer lemon butter / trout roe	40
Daurade Royale / wild sea bream / ratatouille / sauce pistou	48
Poulet Rôti / boneless half chicken / winter squash / citrus jus	38
Côtes d'Agneau / lamb rib chops / chickpea puree / olive tapenade*	55

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have a medical condition.

a 4% restaurant fee will be added to all checks. the charge is optional and can be removed upon request.