

BARDOT

BRASSERIE

DINNER

PETITES PLATES

TARTE FLAMBÉE
bacon, sweet onions, fromage blanc

CAVIAR DEVILED EGGS*
petrossian caviar, chervil

SHRIMP COCKTAIL
sauce marie rose, horseradish

OYSTERS ROCKEFELLER
bèarnaise, spinach

Fruits de Mer

SHELLFISH TOWERS*

PETITE | GRANDE

PETROSSIAN CAVIAR SERVICE*

imperial daurenki - or - golden ossetra
chives, shallots, egg mimosa, dill crème fraîche, crispy potato cakes

MAINE LOBSTER
espelette dijonnaise

BLUE CRAB SALAD
remoulade, celery root

OYSTERS*
champagne mignonette

6 | 12

STARTERS

SALMON CARPACCIO*
dill crème fraîche, cornichons, brioche

STEAK TARTARE*
usda prime filet, egg yolk, sauce verte

FRENCH ONION SOUP
classic beef broth, levain crouton, cave-aged gruyère
add black truffle

FOIE GRAS PARFAIT
cider reduction, spiced walnuts, gingerbread

ESCARGOT
classically prepared, absinthe butter, garlic, baguette

CHEESE & CHARCUTERIE PLATE
chef selection of cured meats and artisanal cheeses
served with seasonal fruits, preserves and pickles

SALADS

CRAB & ENDIVE
caper aioli, garlic streusel
parmigiano-reggiano

FRISÉE AUX* LARDONS
poached farm egg
brioche crouton, dijon vinaigrette

**ROASTED BEETS
CAMELIZED GOAT CHEESE**
wild arugula, toasted hazelnuts
cassis vinaigrette

GARDEN SALAD
butter lettuce, shallots, radish
creamy fines herbes dressing

ENTRÉES

ROASTED CHICKEN
mushroom bread pudding, haricot verts, sauce vin jaune

BIG EYE TUNA AU POIVRE*
bloomsdale spinach, black trumpet mushrooms

CHICKEN & FOIE GRAS SAUSAGE
potato purée, sweet & sour cabbage, mustard jus

BOURSIN AGNOLOTTI
english peas, wild chanterelle, asparagus, mimolette
meyer lemon beurre blanc

FLOUNDER & PEARLS*
croissant-crusted flounder, parsnip purée
champagne-caviar beurre blanc

DOUBLE CUT PORK CHOP*
tokyo turnip, pear butter, natural jus

STEAMED MUSSELS & FRIES
white wine, melted leeks, mustard butter

GRILLED RACK OF LAMB
petite spring vegetables, tomato lamb jus

Steak Frites

8 oz FILET*
14 oz USDA PRIME NY*
16 oz BONE-IN RIB EYE*

all served with duck fat fries
maitre d' butter and garlic aioli

ROYALE WITH CHEESE*
steak burger, crispy pork belly, raclette cheese
caramelized onions, dijonnaise
duck fat fries

For Two

SEA BASS PROVINCIAL*
braised fennel, tomato confit, mediterranean olive

BARDOT WELLINGTON*
12 oz filet mignon*, bayonne ham, puff pastry mushroom
duxelles, black truffle pomme purée
sauce au poivre

SIDES

GREEN BEANS & ALMONDS
DUCK FAT FRIES

MACARONI GRATINÉE

PARIS MUSHROOMS
ROASTED FINGERLING POTATOES

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.