CHILLED

Oeufs à la Mayonnaise
trout caviar / 12
add golden ossetra caviar / 10

Pâté Maison
country style pâté / crostini / 18

Salmon Rillette
crème fraîche / trout caviar / crostini / 16

Steak Tartare
oeuf / truffles / crostini / 24

Chilled Gulf Shrimp
avocado / citrus / french dressing / 20

Chef's Crudo du Jour
mkt

WARM

Comté Cheese Popovers
house butter / 12

Demi Baguette
sugarwolf bakery baguette
house butter / 8

Jumbo Lump Crab Villon
white wine sauce / brioche toast points / 34

Escargot
sugarwolf bakery baguette / 20

French Onion Soup
crouton / comté cheese / 18

Pomme Frites
100% beef tallow / black truffle aioli / 14

SALADS

Lyonnaise Salad
mixed greens / poached farm eggs / bacon lardons
fingerling potatoes / croutons / dijon vinaigrette / 18

Belgian Endive & Green Apple Salad
sultanas / toasted hazelnuts
roquefort cheese / sweet onion dressing / 18

Salad François
bibb lettuce / mushrooms / radish
chives / dijon vinaigrette / 16

RESTAURANT François

MEATS

Boneless Wagyu Short Ribs Bourguignon
bacon lardon / pearl onions
mushroom / pomme mousseline / 54

Coq au Vin
bacon lardons / mushrooms
mafaldine pasta / 36

Duck 2 Ways
roasted breast / confit leg
braised red cabbage
orange ginger sauce / 54

Colorado Lamb Chops
spinach / cassis sauce / 48

Center Cut 10oz. Filet Mignon
62

PASTA

Pappardelle
rabbit ragoût / cèpe mushrooms / 38

Mafaldine Pasta
woodland mushrooms a la creme / roasted pearl onions
fine herbs / parmesan reggiano / 36

SEAFOOD

King Salmon
fennel confit / burgundy onions / beurre rouge / 38

Gulf Red Snapper
celeriac pomme puree / jumbo lump crab meat
capers / beurre blanc / 52

Dover Sole "Grenobloise"
capers / lemon / brioche croutons / beurre noisette / mkt
+ add crab villon / 16

Crab Stuffed Maine Lobster Thermidor
angel hair pasta / gruyere cheese
tarragon vin blanc sauce / 58

PRIME DRY AGED STEAK
5 per ounce / 35 day dry aged

Dry Aged Kansas City Strip Steak

Dry Aged Porterhouse · Dry Aged "T" Bone Steak

sauces for your steaks
au poivre with cognac 8 · béarnaise 6

LÉGUMES

jumbo asparagus hollandaise / 18 · cauliflower au gratin / 14 · morel mushrooms a la crème / 24

haricots verts almondine / 14 · pomme mousseline / 16 · pavé potato gratin / 16

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness / 10.14.26*