

# JULIET

Hûtres / 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
Tartare et Caviar / sea bream tartare / kaluga caviar / herb crème fraiche*	38
Salade d'Endives / endives / walnuts / stone fruit / Roquefort	20
Salade Classique / market greens / heirloom tomato / vadouvan vinaigrette	20
Courgettes / summer squash / labneh / chimichurri / hazelnuts	22
Chou Fleur Grillees / flowering cauliflower / koji glaze / ginger-scallion sauce	22
Risotto au Mais / corn / sungold tomato / 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 / summer vegetables / lemon 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.