

GRETA SOLOMON'S

DINING ROOM

Pain avec Beurre | sourdough + cultured butter \$7

Fromage | selection of cheese with accoutrements (2 oz minimum) \$10 oz

Pâté de Foie | chicken liver mousse + apple cider jelly cap, hot mustard, cornichon, toast points \$17

Escargot de Bourgogne | wild mushrooms, tarragon garlic cream, vol-a-vent \$24

Salmon Gravlax | dill, mustard seed, whipped sour cream, broken crostini \$18

Carpaccio de céleri rave | roasted celery root, raw mushroom, egg yolk bottarga, mushroom jus \$18

Tuna Niçoise | olives, confit potato, haricot verts, egg, radish, herb dressing \$24

Aspergus | asparagus, puffed wild rice, gruyere foam, brown butter vinaigrette \$16

Classic Steak Tartare | house crackers \$24

Truite | East Coast trout, tokyo turnip, oyster mushroom ragout, fiorrana sauce \$32

Bœuf Bourguignon | beef stew, gremolata \$38

Magret de Canard | duck breast, swiss chard, lemon dijon herb, soubise, francescana sauce \$35

Steak Frites | 6 oz bavette + compound butter, duck fat fries \$35

**Tuesday-Saturday 6-10pm
Reservations on OpenTable**