

GRETA SOLOMON'S

DINING ROOM

Blackbird Co. organic sourdough baguette + butter \$7

Olives Niçoises | orange + rosemary \$9

Huîtres | east coast oysters on the half shell, horseradish, lemon \$24 / \$46

Fromage | selection of 3 french cheeses with accoutrements \$28

Salade Greta César | baby gem lettuce, lardons, fines herbes dressing, duck fat baked croutons \$18

Pâté de Foie on Toast | chicken liver pâté, cherry compote + pickled mustard seed \$17

Salade de Betteraves | roasted beets, pumpkin, mint vinaigrette \$18

Risotto à l'orge Verte | barley risotto with fresh summer green vegetables \$32

Steak Tartare | beef tenderloin, quail egg, horseradish, crostini \$36

Magret de Canard | duck breast, du puy lentils, carrot purée \$35

Steak Frites | 6 oz bavette, served med rare + duck fat fries, aioli \$36

Crème Brûlée | madagascar vanilla \$12

Pot de Crème au Chocolat | fresh fruit \$12

Bread Pudding | sourdough, miso caramel, vanilla crème, almonds \$12