

# GRETA SOLOMON'S

DINING ROOM

**Pain avec Beurre | sourdough + cultured butter \$7**

**Huîtres | east coast oysters, horseradish, hot sauce, fresh lemon \$24/ \$46**

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

**Charcoal Shishito Peppers | smoked sturgeon caviar butter \$15**

**Nova Scotia Scallops on the Half Shell | artichoke, tarragon, mousseline \$12/unit**

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**Pâté de Foie | chicken liver mousse, grainy mustard, cornichon, toast points \$17**

**Escargot de Bourgogne | garlic-parsley butter, baguette \$19**

**Jambon et Fromage | french country ham, louis d'or cheese, beurre noisette \$18**

**Salade Sucrine | baby gem lettuce, pistachios, shaved fennel, grapefruit, fines herbes dressing \$17**

**Classic Parisienne Steak Tartare | baguette \$22**

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**Bouillabaisse Marseillaise | rustic fish stew \$38**

**Magret de Canard | duck breast, fresh fava beans, corn purée \$35**

**Carré d'agneau | rack of lamb, spinach-gem & mushroom salad, minty peas \$44**

**Steak Frites | 6 oz bavette + duck fat fries, béarnaise sauce \$35  
Add aioli \$2**

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**Tuesday-Saturday 5-10pm**

**Reservations on OpenTable**