

GRETA SOLOMON'S

DINING ROOM

Pain avec Beurre | blackbird co. sourdough + white bean dip \$7

Olives Niçoise | orange + rosemary \$9

Huîtres | east coast oysters, mignonette, horseradish, lemon \$24 / \$46

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

Pâté de Foie | chicken liver pâté, pear & ginger chutney \$17

Jambon & Fromage Croquettes | ham & cheese, sauce andalouse \$14

Salade Petite Bijou | gem lettuce, pistachios, fines herbes dressing \$16

La Salade de Greta | bibb & frisée lettuce, pear & grapefruit segments, egg mimosa,
grapefruit-vanilla vinaigrette \$18

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

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

Magret de Canard | duck breast, du puy lentils, glazed carrots \$35

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

Broccoli with Slivered Almonds \$15

Crème Brûlée | madagascar vanilla \$12

Pot de Crème au Chocolat | fresh fruit \$12

Crème de Citron | raspberry, pistachio \$12

Dessert platter of all three \$32