

GRETA SOLOMON'S

DINING ROOM

Pain avec Beurre | sourdough + cultured butter \$7

Olives Niçoise | orange + rosemary \$8

Pâté de Foie | chicken liver mousse + apple, mustard, cornichon, brioche \$16

Saladé Cauchoise | warm fingerling potato + ham, celery, watercress, cider crème fraîche \$15

Tarte au Poisson | poached pickerel + leeks, greens, pickled shallot, quail egg \$19

Galette de Champignons | roasted woodland mushroom in puff pastry + gruyere, dijon cream \$20

***Add Burgundy truffle \$15**

Côtes Courtes | 36 hour 8 oz short rib + pomme purée, pearl onion, horseradish, jus \$36

Loup de Mer | 5 oz sea bass + celeriac, crispy capers, lemon \$29

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

Fromages | French cheese 1 oz \$10 or 3 oz \$25

Pot de Crème | chocolat + chantilly crème \$12

Petit Fours | cookie + cake + chocolat + meringues \$14

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