



maison

208

petit plats

- Carpaccio 13**
fresh bread, shaved jalapeño, Maldon sea salt
- Fresh Oysters ½ Dozen**
West 22 || East 18
Champagne Mignonette, cocktail sauce
- Artisanal Cheese**
Petit 16 || Americaine 23
- Island Kobe Beef ‘Pâté’ Lollipop 9**
gold, sweet potato, Haitian pâté curry
- Ahi Tuna Tartare 12**
sweet ginger sorbet, tapioca, black tuile
- Crab Cake 17**
citrus mayo, Skuna Bay salmon caviar
- Chilled Tomato Soup 8**
melons, ~~Chrysanthemum~~
- “Griote à Piklis” Pork Belly 13**
12hr belly, scotch bonnet-sea salt, spicy slaw
- Pan-Seared Diver Scallop 18**
Hush-Beignet, pancetta, brown butter sauce
- Root Vegetable Gratin 7**
spicy truffle crust, parsnip, rutabaga

sides

- Corn Pudding 6**
white sweet corn, heirloom tomatoes,
aged sherry vinaigrette
- Haricot Verts 7**
French long beans, Herb de Province,
extra virgin olive oil
- Maison Pomme Frites 6**
Gruyere cheese, garlic, truffle oil

entrées

- Crispy Salmon 24**
summer corn, heirloom cherry tomatoes,
shrimp sausage, aged sherry
- Whole Frenched Dorade 36**
pan fried, petit vegetables, consommé
- Eggplant Ratatouille 14**
mélange de légumes, farmed zucchini,
lemongrass-tomato broth
- Cast Iron Roasted Poulet 22**
white sweet potato gnocchi, flowering kale,
chanterelles, jus
- Magret Duck Breast 28**
Haitian coffee, foie gras, millet, bearnaise
- Black Hog Pork Shank 26**
double cut, Herb de Province haricot verts,
natural pork jus
- Agneau “Lamb” Loins 28**
Okinawa potatoes, pinot noir reduction
- Dewey Burger 17**
caramelized onions, brioche bun
Bayley Hazen blue cheese
- Filet Mignon 31**
morel mushroom mélange, pomme frites,
beurre monté asiatique

salads

- Maison Lyonnaise 10**
apple wood smoke bacon poached egg,
vanilla-mustard dressing
- 13th Street 11**
wild arugula, blue cheese, haricots verts,
candied pecan, aged balsamic vinaigrette
- Brined Baby Beets 10**
mâche, Laura Chanel goat cheese,
creamy horseradish vinaigrette

And now a word from our lawyers:

Consumption of raw or undercooked meats, seafood, or shell fish may increase your risk of foodborne illness. All food is prepared in a kitchen where nuts are processed. All dishes may contain traces of nuts.

20% gratuity will be added to parties of six or more.

