

GRILLED BROCCOLINI - 18
Almond Purée, Lemon Curd

CHARRED CABBAGE- 18
Pistachio Romesco,
White Balsamic Reduction
As Entree +\$4.00

DUCK LIVER PATE - 18
Sweet Onion Marmalade

BURGUNDY ESCARGOT - 18
Roasted Garlic Butter

CHEF AL'S
FRENCH ONION SOUP - 22
Gruyère Cheese, Duck Confit

BEEF TARTARE - 22
Prime Beef, Dijon, Farmer's Egg

CHEESE BOARD - 9 each
Manchego - Spain
Camembert- NY
Ewes Blue Cheese, NY

FRISEE SALAD -16
Soft Boiled Egg, Lardons
Warm Mustard Vinaigrette

ROASTED CAULIFLOWER-18
Date Puree, Pickled onions
As Entree +\$4.00

POACHED PEAR SALAD -16
Goat cheese, frisee
Red Wine Vinaigrette

-SIDES -

Duck Fat Frites 9
Pomme Purée 9
Truffle Mac & Cheese-14
Rice Almondine-9
Side Salad-9

MOULES FRITES - 27
White Wine, Cream, Shallots

DUCK CONFIT - 36
crispy potato cake, cherry jus
herb salad

DDG BURGER- 38
Blueberry Jam, Gruyere, Foie Gras
Duck Fat Fries

ROASTED DUCK BREAST - 52
Oven Roasted Beets, Port Jus

STEAK AU POIVRE - 46
Bavette Steak, Duck Fat Frites
Foie Gras Green Peppercorn Sauce

TROUT MEUNIERE - 38
brown butter, lemon
capers, brioche croutons

D.F.R- 34
Duck Confit, Fried Rice
Sunny Side Egg

CROISSANT BREAD PUDDING -14
Caramel, Chantilly

PAVLOVA - 15
baked meringue with a soft center,
filled with pistachio cake & raspberry rose jam