



THE FRENCH ROOM BAR

COCKTAIL HOUR

PASTIS

pernod / peach
lemon / orgeat 18

PINK LADY

malfy gin /vermouth
raspberry / lemon/ egg 22

COCKTAILS

L'HEURE DE POINTE

vodka / bourbon cream /licor 43
demerara / espresso
orange bitters
21

THE ROYALE

vodka / sauternes / grape cordial
lime 20

CHRYSANTHEMUM ENVY

benedictine / suze
verjus blanc 18

SAVE THE BEES NO. 4

beeswax-washed gin
bigallet china china / meyer lemon
bergamot / honey 21

PORTSIDE PERFECTION

white port / chamomille vermouth
benedictine / verjus blanc 22

ZERO PROOF

LITTLE BIRD

ritual 'rum' / ritual 'apertif'
pineapple / lime 14

A TUCKED AWAY DELIGHT

ritual 'rum' / passionfruit
lime / orgeat 14

LES VINS

BLANC

domaine d'épiré, chenin blanc
loire valley, france
18

domaine de reuilly 'les fossiles',
sauvignon blanc
loire valley, france
18

luli, chardonnay

santa lucia highlands, california
21

ROUGE

au bon climat, pinot noir
santa barbara, california
20

domaine rostaing 'le vassal', syrah
languedoc roussillon, france
20

robert craig,

'howell mountain cuvee',
cabernet sauvignon
napa valley, california
32

madame de beaucaillou, bourdeaux
haut medoc, france
20

BUBBLY

lanson le black label
brut, champagne
30

laherte frères
brut rosé, champagne
42

ROSÉ

stolpman 'love you bunches',
pinot gris
ballard canyon, california
18





THE FRENCH ROOM BAR

THE FOOD

REGIIS OVA CAVIAR AND CRÈME FRAÎCHE

siberian baerii reserve	95
russian ossetra	165
golden kaluga	210

SMALL PLATES

SCALLOPS TARTINE / 26

pan seared scallops, red onion-rhubarb compote, cream cheese, romesco, sourdough

OYSTERS GRATINATED/ 20

white wine sabayon , comté

FRENCH [ROOM] ONION SOUP / 16

comte, provolone, crouton, pecorino dust

FROMAGES ET CHARCUTERIE / 32

assortment of cheese and cured meat with sourdough & accoutrements

PRIME STEAK TARTARE / 24

smoked mayonnaise, sourdough toast

LARGE PLATES

SHRIMP RAVIOLI / 32

lemon thyme butter, smokey piquillo

TUNA NIÇOISE / 18

saku block tuna, potatoes, tomatoes, hard boiled egg, haricot verts, olives, capers

HALIBUT / 32

sweet potato, asparagus, citrus-champagne sauce

STEAK FRITES / 39

8oz prime steak, hand cut seasoned fries, bearnaise

CHICKEN CORDON BLEU/ 34

mornay sauce, spring mix, mustard vinaigrette

IBERICO PORK CHOP / 38

sunchoke purée, rainbow swiss chard, whole grain mustard sauce

44 FARMS TX FRENCH DIP / 20

6-hour braised local beef, provolone, horseradish aioli, homemade baguette, parisian 'tots'

SIDES

TRUFFLE FRIES / 12

CAULIFLOWER MAC N CHEESE/ 14

POTATOES GRATIN DAUPHINOIS / 13

ROASTED BROCCOLINI/14

romesco sauce, dukkah

