

## LES BOUTEILLES DE ROUGES

*Reds by the Bottle*

### CABERNET SAUVIGNON

Artemis, Stag's Leap, 2021, Napa Valley, USA - 195

Joseph Phelps Vineyards, 2021, Napa Valley, USA - 199

Papillon, Orin Swift, California, USA - 225

### BORDEAUX BLEND

Pauillac de Fondabet, 2020, Bordeaux, France - 250

Château Belgrave, 2017, Haut-Médoc, France - 175

### PINOT NOIR

Rex Hill, 2021, Willamette Valley, USA - 165

Marsannay, Domaine Collotte, Burgundy, France - 150

### RHONE BLEND

Machete, Orin Swift, 2021, California, USA - 125

### ZINFANDEL

8yr in the Desert, Orin Swift, 2022, California, USA - 100

## THE FRENCH ROOM BAR



## CHERRY BLOSSOM MENU 2025

## L'APÉRO

### *Drink*

LILLET BLANC  
*On the Rocks with a Twist of Orange*

14

PASTIS  
*In a Tall Glass with Still Water & Ice*

14

KIR ROYALE  
*In a Flute, Topped with Champagne*

16

### *Dine*

OLIVES  
*Marinated Spanish Olives, Fresh Herbs*

8

MINI MADELEINES  
*Emmental, Salted Butter*

10

SPICED NUTS  
*Cashews, Pistachios, Almonds, Hazelnuts*

6

## LES BOUTEILLES DE BLANCS

### *Whites by the Bottle*

### CHARDONNAY

Chassagne-Montrachet, France - 180

Pahlmeyer, 2022, Napa Valley, USA - 255

### SAUVIGNON BLANC

Blank Stare, Orin Swift, 2023, California, USA - 75

### TEMPRANILLO

Viña Gravonia, R. Lopez de Heredia, 2015, Rioja, Spain - 85

### RIESLING

Wehlener Sonnenuhr Kabinett, Joh. Jos. Prüm,  
2018, Germany - 90

### GARGANEGA

Pieropan, 2022, Soave, IT - 60

## LES BOUTEILLES DE CHAMPAGNES

*Champagnes by the Bottle*

### BRUT

Arlaux, Champagne, FR - 150

Charles Heidsieck, Champagne, FR - 235

Perrier-Jouët Belle Époque, Champagne, FR - 375

Dom Pérignon, Champagne, FR - 475

### BRUT ROSÉ

Moët & Chandon, Champagne, FR - 150

Billecart-Salmon, Champagne, FR - 220

Charles Heidsieck, Champagne, FR - 325

### BLANC DE BLANCS

Billecart Salmon, Champagne, FR - 200

## CAVIAR

### CAVIAR CHOU

Petrossian Caviar, Egg Yolk Confit,  
Lemon Cream

16

### PETROSSIAN

Classic Baika 1oz - 95

Royal Ossetra 1oz - 196

Tsar Imperial Daurenki 1oz - 237

- SERVED WITH -

Traditional Accoutrements & Housemade Blinis

### EXTRAS

CAVIAR FLIGHT - 55

One Spoon of Each

SMOKED SALMON MINI PLATTER - 22

Smoked Salmon, Lemon Cream,  
Capers, Dill, Housemade Blinis

## D I N N E R



*20% non-discretionary service charge automatically added to your bill.  
please let your server know of any dietary restrictions prior to placing your order.  
\*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk  
of foodborne illness, especially if you have certain medical conditions.*

## LES MINI BOUTEILLES

*The Tiny Bottles*

### BRUT

Perrier Jouët, Champagne, FR - 60

### ROSÉ BRUT

Ruinart, Champagne, FR - 125

### BLANC DE BLANCS

Ruinart, Champagne, FR - 125

### CHARDONNAY

Louis Michel & Fils, 2015, Burgundy, FR - 60

### GRENACHE

Château de Beaucastel, 2016, Chateaucneuf-du-Pape, FR - 50

### CABERNET SAUVIGNON

Hourglass Estate, 2012, Napa Valley, CA USA - 120

**LES VINS**  
**ROUGES AU VERRE**

*Reds by the Glass*

The French Room Selection - 18 / 85

**PINOT NOIR**

Au Bon Climat, Santa Barbara County, USA - 18 / 85

**CABERNET SAUVIGNON**

Robert Craig , Napa Valley, USA - 19 / 90

**BORDEAUX**

Madame de Beaucaillou, Haut-Médoc, FR - 20 / 95

**TEMPRANILLO**

Viña Alberdi, La Rioja Alta, Rioja, Spain - 19 / 90

**LES ENTRÉES**

*Appetizers*

**WINTER SALAD**

*Radicchio, Kale, Little Gem, Apple, Pecans, Truffle Goat  
Cheese, Pomegranate Vinaigrette*

**18**

**FRENCH ONION SOUP**

*Provolone, Pecorino, Comté, Croûton*

**16**

**OYSTERS**

*On the Half Shell, Red Wine Mignonette, Lemon,  
Chipotle Cocktail Sauce*

**20**

**SMOKED SALMON ROLL**

*Herbed Cream Cheese, Shaved Champagne-Pickled Carrots*

**22**

**BLUEFIN TUNA TARTARE**

*Smoked Shoyu, Shallots Confit, Chili Crisp, Pickled Sweet  
Pepper, Ginger Yolk Purée, Sesame Crackers*

**26**

**PRIME STEAK TARTARE**

*Smoked Mayonnaise, Sourdough Toast*

**24**

## LES ENTRÉES

*Appetizers*

### FROMAGES ET CHARCUTERIE

*Assortment of Cheese & Cured Meats with  
Sourdough & Accoutrements*

**32**

### BAYOU FRIES

*Hand-cut Russets, Cajun Spices*

**12**

### TRUFFLE FRIES

*Hand-cut Russets, Pecorino, Truffle Salt*

**14**

## LES SPÉCIALITÉS DU MOMENT

*Seasonal dishes inspired by Japan's cherry blossom season*

### MAINE SCALLOPS

*Dashi Brown Butter Sauce, Yuzu Emulsion,  
Shiitake Mushroom*

**24**

### BERKSHIRE PORK LOIN

*Ginger Sesame Marinade, Braised Red Cabbage, Pea Purée,  
Teriyaki Sauce*

**36**

## LES VINS BLANCS ET ROSÉS AU VERRE

*White & Rosé by the Glass*

The French Room Selection - 17 / 80

### CHARDONNAY

Patz & Hall, Sonoma Coast, California, USA - 19 / 90

### SAUVIGNON BLANC

L'Enclos Carbonnieux, Bordeaux, FR - 18 / 85

Cloudy Bay, 2023, Marlborough, NZ - 23 / 88

### PINOT GRIS

Les Grands Poisots, Domaine Lucien Boillot & Fils,  
Burgundy, FR - 20 / 95

### GRENACHE

Prestige, Minuty, 2023, Côtes de Provence, FR - 17 / 80

### PINOT GRIS

Love You Bunches, California, USA - 16 / 75

## LES CHAMPAGNES AU VERRE

*Champagnes by the Glass*

### BRUT

Perrier Jouët, Champagne, FR - 25 / 60 (375ml) / 120

Moët & Chandon, Champagne, FR - 18 / 85

Langlois, Loire, FR - 17 / 80

Duval-Leroy, Champagne, FR - 25 / 120

### BRUT ROSÉ

Perrier Jouët, Champagne, FR - 28 / 135

Charles Cazanove, Champagne, FR - 18 / 85

Ruinart, Champagne, FR - 52 / 125 (375ml)

### BLANC DE BLANCS

Jose Dhondt, Champagne FR - 24 / 115

Ruinart, Champagne, FR - 52 / 125 (375ml)

## LES PLATS

*Main Courses*

### FOIE GRAS & DUCK CONFIT RAVIOLI

*Duck-Orange Broth, Parsley Oil*

**28**

### MONKFISH PAVÉ

*Cauliflower-Truffle Purée,  
Mushroom Confit, Bourbon Emulsion*

**34**

### COQ AU VIN

*Whole Wheat Tagliatelle*

**34**

### LAMB SHANK CONFIT

*Creamy Polenta, Dried Raisins, Nuts*

**38**

### 44 FARMS TX FRENCH DIP

*6-hour Braised Local Beef, Provolone, Horseradish Aioli,  
Homemade Baguette, Parisian "Tots"*

**20**

### STEAK FRITES

*8oz. Prime Steak, Hand-cut Seasoned Fries,  
Peppercorn Sauce, Béarnaise*

**39**

## **LES ACCOMPAGNEMENTS**

*Side Dishes*

### **RATATOUILLE**

*Zucchini, Bell Pepper, Eggplant, Onion, Thyme*

**12**

### **ROASTED BROCCOLINI**

*Romesco, Dukkah*

**12**

### **FINGERLING POTATOES**

**12**

### **CAULIFLOWER MAC N' CHEESE**

**12**

## **LES DESSERTS**

### **DESSERT DU JOUR**

*Ask Your Server for the Dessert of the Day*

**15**

### **PROFITEROLE**

*Pâte à Choux, Vanilla Ice Cream,  
Warm Chocolate Sauce, Caramelized Almonds*

**16**

### **CRÈME BRÛLÉE**

*Traditional Vanilla Cream, Burnt Sugar*

**15**

## **W I N E**



## **LES BIÈRES**

*Beers*

MILLER LITE - 8  
*4.2% abv, Light Lager, Illinois, USA*

SHINER BOCK - 8  
*4.4% abv, Dark Lager, Texas, USA*

MODELO NEGRA - 8  
*5.4% abv, Munich-Style Lager, Mexico*

SIERRA NEVADA - 8  
*5.6% abv, Pale Ale, North Carolina, USA*

TWO HEARTED - 8  
*7% abv, America IPA, Michigan, USA*

## **LES SANS ALCOOLS**

*Non-Alcoholic*

LITTLE BIRD - 14  
*Ritual "Rum", Ritual "Aperitif", Pineapple, Lime*

A TUCKED AWAY DELIGHT - 14  
*Ritual "Rum", Passionfruit, Lime, Orgeat*

HEINEKEN 0.0 - 8  
*Alcohol-Free, Netherlands*

FEVER-TREE SODA - 6  
*Club Soda, Tonic, Ginger Ale, Ginger Beer,  
Grapefruit Soda*

SPARKLING SODA - 6  
*Coca-Cola, Diet Coke, Sprite*

LES EAUX PETILLANTES - 6  
*Perrier, Topo Chico*

## HAND-CRAFTED COCKTAILS

*Inspired by Japanese flavors and seasonal ingredients, these cocktails offer a perfect balance of richness, umami, and bright citrus notes.*

### CLEAR YUZU

*Fuji Apple & Asian Pear-Infused Ki No Bi Gin, Italicus,  
Lemon Juice, Tarragon Simple Syrup*

**23**

### GARDEN BREEZE

*Mijenta Reposado Tequila, Aperol, Grapefruit-Lychee Oleo,  
Acid-Adjusted Orange Juice*

**25**

### KYUSHU HIGHBALL

*Hakushu Whisky, Umeboshi-Ginger Infused Soda Water,  
Red Plum Pearls*

**35**

### CHERRY BLOSSOM MILK PUNCH

*Dry Vermouth, SG Shochu Kome, Yuzu Juice, Calpico Yogurt,  
Red Bean Paste, Rice Simple Syrup, Dried Cherry Blossom*

**24**

### SANDWICH - 20

*Crème de Noyaux-Infused Cream, Rum & Yuzu-Infused  
Strawberry, Japanese Milk Bread*

*\*An edible cocktail experience*

## HAND-CRAFTED COCKTAILS

### EL 818

*818 Reposado, Ancho Reyes, Peach Liqueur*

**20**

### FIGGY BELLS

*Roku Gin, Fig Liqueur, Kirsch, Lemon*

**21**

### THE BANANA CAKE

*Banana Infused Sagamore Rye Cask, Disaronno, Tiki Bitters*

**20**

### THE HOLI-SPRESSO-TINI

*El Tesoro Reposado, Cazcabel Coffee Liqueur,  
Cinnamon Clove Syrup, Coffee*

**23**