

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

Silver Oak, Alexander Valley, USA - 250

BORDEAUX BLEND

Pauillac de Fonbadet, 2020, Bordeaux, France - 250

PINOT NOIR

Rex Hill, 2021, Willamette Valley, USA - 165

Marsannay, Domaine Collotte, Burgundy, France - 150

RHÔNE BLEND

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

ZINFANDEL

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

THE FRENCH ROOM BAR



HOLIDAY MENU 2025

L'APÉRO

Drink

LILLET BLANC
On the Rocks with a Twist of Orange

14

PERNOD RICARD
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

7

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

RIESLING

Trimbach Réserve, 2021, Alsace, FR - 85

GARGANEGA

Pieropan, 2022, Soave, IT - 60

LES BOUTEILLES DE CHAMPAGNES

Champagnes by the Bottle

BRUT

Bollinger, Champagne, FR - 125

Charles Heidsieck, Champagne, FR - 235

Perrier-Jouët Belle Époque, Champagne, FR - 375

Dom Pérignon, Champagne, FR - 510

Dom Pérignon Basquiat Edition, Champagne, FR - 650

Krug, Champagne, FR - 620

BRUT ROSÉ

Moët & Chandon, Champagne, FR - 150

Billecart-Salmon, Champagne, FR - 220

Charles Heidsieck, Champagne, FR - 325

EPC, Champagne, FR - 145

BLANC DE BLANCS

Billecart-Salmon, Champagne, FR - 200

Perrier-Jouët, Champagne, FR - 170

BLANC DE NOIRS

EPC, Champagne, FR - 145

CAVIAR

CAVIAR SLIDER

1/2 oz Regiis Ova Caviar, Housemade
Buttery Brioche Bun, Crème Fraîche

47

REGIIS OVA

Siberian Baerii 1oz - 95

Ossetra Caviar 1oz - 196

Golden Kaluga Hybrid 1oz - 237

- SERVED WITH -

Traditional Accomtrements & Housemade Blinis

EXTRAS

CAVIAR FLIGHT - 55

One Spoon of Each

D I N N E R



please note a 20% service charge and 2.5% culinary service charge is applied on all bills to ensure fair wages and benefits for team members. 100% of this fee goes to the service and culinary staff. optional gratuity is at the discretion of each guest.

*please let your server know of any dietary restrictions prior to placing your order.
consuming raw or undercooked 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

BLANC DE BLANCS

Ruinart, Champagne, FR - 125

CHARDONNAY

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

CABERNET SAUVIGNON

Hourglass Estate, 2012, Napa Valley, 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

Caymus, 2019, Napa Valley, USA - 40 / 195

Silver Oak, Alexander Valley, USA - 25 / 250

BORDEAUX

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

LES ENTRÉES

Appetizers

WINTER SALAD

*Honey-Mulled Wine Dressing, Blood Orange, Duck Prosciutto,
Goat Cheese, Fennel Yogurt, Kale, Radicchio*

18

FRENCH ONION SOUP

Provolone, Pecorino, Comté, Croûton

16

HALF-DOZEN OYSTERS

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

20

BAKED OYSTERS

Leek Fondue, Champagne Cream, Chives

22

BLUEFIN TUNA TARTARE

*Red Apple, Ginger, Lime-Banyuls Vinegar Dressing,
Seaweed Rice Crackers*

26

LES ENTRÉES

Appetizers

STEAK TARTARE
Mushroom Mayonnaise, Garlic Toast

24

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 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

SANCERRE

Pascal Jolivet, Loire Valley, FR - 26 / 125

GRENACHE BLEND

Miraval, Provence, FR - 17 / 80

PINOT GRIS

Love You Bunches, California, USA - 16 / 75

LES CHAMPAGNES AU VERRE

Champagnes by the Glass

CHAMPAGNE FLIGHT - 55
*Perrier-Jouët Brut, Brut Rosé & Blanc de Blancs
Champagne, FR*

BRUT

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

Moët & Chandon, Champagne, FR - 18 / 85

Bollinger, Champagne, FR - 26 / 125

BRUT ROSÉ

Perrier-Jouët, Champagne, FR - 28 / 135

Moët & Chandon, Champagne, FR - 25 / 120

Charles Cazanove, Champagne, FR - 18 / 85

Ruinart, Champagne, FR - 52 / 245

BLANC DE BLANCS

EPC, Champagne, FR - 30 / 145

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

Perrier-Jouët, Champagne, FR - 35 / 170

LES PLATS

Main Courses

FRENCH RAVIOLE DU DAUPHINÉ

Comté Cheese, Lardons, Lager Cream

23

CHILEAN SEABASS

Fennel Fondue, Asparagus, Parsnip, Citrus Beurre Blanc

36

LONG ISLAND PEKIN DUCK

Butternut Purée, Plum, Spiced Jus, Swiss Chard, Chanterelles

38

LAMB ROULADE

Ras El Hanout Spices, Buttery Pommes Purée, Lamb Jus

36

THE FRENCH ROOM BURGER

*Angus Patty, Smoked Mayonnaise, Comté Cheese,
House-Made Pickles, Peppercorn Sauce,
Caramelized Onions, Butter Lettuce*

25

STEAK FRITES

*8oz. Wagyu Steak, Peppercorn Sauce,
Hand-Cut Fries, Béarnaise Sauce*

39

LES ACCOMPAGNEMENTS

Side Dishes

RATATOUILLE - 12

Zucchini, Bell Pepper, Eggplant, Onion, Thyme

ASPARAGUS - 12

Chestnut, Bacon, Caramelized Onions

TRADITIONAL POMMES PURÉE - 12

CAULIFLOWER MAC N' CHEESE - 12

LES DESSERTS

CHESTNUT PARIS-BREST - 14

Chestnut Praline Mousse, Crunchy Choux

CRÊPES SUZETTE - 16

*French Crêpes, Orange Caramel Sauce, Orange Liqueur,
Gin-Infused Ice Cream*

PROFITEROLES - 16

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

CRÈME BRÛLÉE - 15

Traditional Vanilla Cream, Burnt Sugar

TARTE TATIN - 16

French-Style Apple Pie, Calvados-Infused Ice Cream

W I N E



LES BIÈRES

Beers

MILLER LITE

4.2% abv, Light Lager, Illinois, USA - 8

SHINER BOCK

4.4% abv, Dark Lager, Texas, USA - 8

MODELO NEGRA

5.4% abv, Munich-Style Lager, Mexico - 8

SIERRA NEVADA

5.6% abv, Pale Ale, North Carolina, USA - 8

TWO HEARTED

7% abv, American IPA, Michigan, USA - 8

LES SANS ALCOOLS

Non-Alcoholic

HOLIDAY TRAVEL - 16

*Feragaia, Rooibos Tea, Mint Tea, Mint-Ginger Syrup,
Lemon, Ginger Ale*

ENVY GREEN - 14

Green Grape Fennel Shrub, Lemon, Simple Syrup

HEINEKEN 0.0 - 8

Alcohol-Free, Netherlands

FEVER-TREE SODAS - 6

*Club Soda, Tonic, Ginger Ale, Ginger Beer,
Grapefruit Soda*

SPARKLING SODAS - 6

Coca-Cola, Diet Coke, Sprite

LES EAUX PÉTILLANTES - 6

Perrier, Topo Chico

HAND-CRAFTED COCKTAILS

Winter Selections

HOLIDAY PLAYLIST

*818 Reposado, Ginger Liqueur, Cinnamon-Maple Syrup,
Lemon Juice, Angostura*

17

REFLECTION

Sage-Infused Vodka, Aloe Vera Syrup, Clarified Lemon Juice

21

GRANDMA'S HUG

*Bushmills Black Bush, Allspice Dram, Ginger Syrup,
Lemon Juice*

17

CHRISTMAS LIGHTS

*Del Maguey Mezcal, Genever, Lemon Juice, Rich Simple,
Mint Leaves*

18

KID ON CHRISTMAS

*Appleton Signature, Crème de Cacao, Orgeat, Coconut Water,
Lemon Juice*

19

PLAY THE MOVIE

*El Tequileno Blanco, Nixta Corn Liqueur,
Strawberry-Cherry Purée, Salted Simple Syrup*

21

HAND-CRAFTED COCKTAILS

Winter Selections & The French Room Classics

WASSAIL SPRITZ

*Laird's Apple Brandy, Mommenpop Meyer Lemon,
Mommenpop Kumquat, Apple Mixture*

20

SOMETHING SPECIAL

Singani, Disaronno Amaro, Cherry Syrup, Lemon Juice

22

FIFTY FIFTY MARTINI

*Citadelle Garden or Grey Goose Vodka,
Noilly Prat Dry Vermouth, Lemon Twist*

22

THE FRENCH OLD FASHIONED

Lasso Motel Le Stave Bourbon, Orange Oleo, Mesquite Smoke

27

NEGRONI

*Sweet Gwendoline Gin, Faccia Brutto Aperitivo,
Lo-Fi Sweet Vermouth*

24

BRANDY CRUSTA

*Martell Blue Swift, Luxardo Maraschino Liqueur,
Angostura, Lemon*

23