

## APPETIZERS

**BABY BEET SALAD**  
mizuna, strawberry,  
goat cheese,  
almond, white balsamic 17.

**ÇA VA SALAD**  
seasonal market vegetables, greens,  
herbs de provence 12.

**JAMBON & BURRATA**  
charred tomato vinaigrette, basil,  
garlic toast 18.

**FIVE ONION SOUP**  
parker house crouton,  
mélange of alpine cheeses 12.

**SPLIT PEA SOUP**  
ham, brioche croutons 12.

**GRILLED OCTOPUS**  
white bean hummus,  
chimichurri,  
lemon, chili 15.

**AVOCADO TOAST**  
peekytoe crab, lime aioli 16.

**PEAR TOAST**  
bourbon maple poached pear,  
vanilla frommage frais,  
toasted hazelnut 13.

**MUSSELS**  
prince edward island mussels,  
tomato, chili, garlic, cream, herbs 17/26.

**FOIE GRAS TORCHON**  
candied kumquat, labneh,  
elderflower,  
wheat cracker 23.

**TERRINE BOARD**  
rabbit terrine, country pâté, pickles,  
mustard 22.

**TRUFFLE MAC 'N CHEESE** 12.  
mélange of alpine cheeses



B R A S S E R I E

## ENTRÉES

**LOBSTER CAVATELLI**  
foraged mushroom, fava bean,  
savory 29.

**RICOTTA GNOCCHI**  
peas, carrots, lemon 25.

**DIVER SCALLOPS**  
crab risotto, leeks, truffle 38.

**SCOTTISH SALMON**  
dijon garlic herbed potatoes, asparagus,  
lobster beurre blanc 31.

**ROASTED BRANZINO**  
manilla clam jus, tomato confit,  
golden pomme nature 30.

**ROASTED CHICKEN BREAST**  
braised chicken thigh, farro,  
seasonal vegetables 29.

**DUCK CONFIT**  
duck leg, frisee, duck egg, duck lardon,  
tarragon mustard vinaigrette 29.

**BRAISED LAMB SHANK**  
carrot ginger puree, cipollini onions,  
olives, cured lemon 33.

**ÇA VA BURGER**  
USDA prime short rib and brisket burger,  
aged cheddar, caramelized onions,  
brioche bun 21.

add-ons: bacon 2. egg 2.

**STEAK FRITES**  
teres major, maitre d'hotel butter,  
pomme frites 34.

**FILET MIGNON AU POIVRE**  
yukon gold & goat cheese smashed potatoes,  
grilled asparagus 43.

**POT AU FEU**  
bone-in short rib, pearl onion, carrot, potato,  
rutabaga cranberry chiffonade 36.

## PRIX FIXE

*THREE COURSE 45.*

**ÇA VA SALAD**  
seasonal market vegetables, greens,  
herbs de provence

**SOUP DU JOUR**



**LOBSTER CAVATELLI**  
foraged mushroom, fava bean,  
savory

**ROASTED BRANZINO**  
manilla clam jus, tomato confit,  
golden pomme Nature

**ROASTED CHICKEN BREAST**  
braised chicken thigh, farro,  
seasonal vegetables



**MIXED BERRY TART**  
white chocolate,  
lime curd

*ADD A SOMMELIER SELECTION  
GLASS OF WINE 10.*

## SIDES

8.

ROASTED SHALLOT-HARICOTS VERT ✦ POMMES FRITES ✦ ROASTED MUSHROOMS  
POMMES PUREE AVEC FROMAGE DE CHÈVRE ✦ GRILLED ASPARAGUS  
SAUTEED SPINACH ✦ TRUFFLE & PARMESAN POMMES FRITES (12.)



**BREAKFAST \* LUNCH \* DINNER \* BRUNCH**

**MONDAY** 7am-3pm **TUESDAY** 7am-10pm **WEDNESDAY** 7am-10pm **THURSDAY** 7am-11pm **FRIDAY** 7am-11pm  
**SATURDAY** 7am-11pm **SUNDAY** 7am-3pm

18% Gratuity will be included on parties of six or more

