

TO SHARE

Fruits de Mer

PLATEAU

4 east & 4 west coast oysters
1/2 lobster, 4 shrimp, 4 littleneck clams
jumbo lump crabmeat, mussels
tartare & ceviche of the day
68.

Charcuterie

BOARD OF 5 CHARCUTERIE AND PÂTÉ

Selections of cured meats with
homemade pickles
24.

Fromages

BOARD OF 5 ARTISAN CHEESES
dried fruits, walnuts, raisin bread
19.

From the Brick Oven

PISSALADIERE

provençal pizza, caramelized onions, olives
herbes de provence, anchovy (optional)
14.

TOMATO TARTE TATIN

goat cheese, arugula, basil pistou
18.

Caviar

AMERICAN STURGEON 20g 65. 50g 125.
CASPIAN GOLD OSETRA 20g 175. 50g 350.
CASPIAN SEVRUGA 20g 140. 50g 275.

PRIX FIXE MENU

PUMPKIN SOUP
spiced apple compote
pumpkin seeds, gingerbread
or

CAESAR SALAD
heart of romaine
avocado, parmesan
or

PATE DE CAMPAGNE FORESTIERE
with homemade pickles

GRILLED SALMON
endive, orange glaze, carrots with cumin
or

STEAK FRITES
steak minute, shallot butter
watercress, french fries
or

ROASTED CHICKEN
haricot vert-lettuce salad
fingerling potatoes, tarragon jus

THIN CRISP APPLE TART
warm with vanilla ice cream
or

COCOA-CRUSTED PROFITEROLES
rocky road ice cream
bittersweet chocolate sauce
or

CHOICE OF 2 SEASONAL
ICE CREAMS OR SORBETS

3 COURSES 48.
AVAILABLE UNTIL 7:00

APPETIZERS

PUMPKIN SOUP – spiced apple compote, pumpkin seeds, gingerbread 12.

SOUPE À L'OIGNON GRATINÉE - gruyère cheese 12.

LOBSTER BISQUE – tarragon whipped cream, puff pastry palmier 14.

MESCLUN SALAD – balsamic-olive oil vinaigrette 12.

ROASTED BEET SALAD - cabrales blue cheese, endive, walnuts 13.

CAESAR SALAD – heart of romaine, avocado, parmesan 14.

MAINE LOBSTER SALAD – citrus, hearts of palm, curry-lime vinaigrette 20.

PATE DE CAMPAGNE FORESTIERE – with homemade pickles 14.

SHRIMP OR CRAB COCKTAIL – grapefruit, tomato, celery, 3 sauces 20.

OYSTERS OR CLAMS – east or west coast 3.50 each

TUNA TARTAR PARISIEN – mustard, herbs, toasted sourdough 17.

ESCARGOTS PERSILLADE – mushrooms, garlic, tomato, almond, crouton 18.

DB'S DANISH-STYLE SMOKED SALMON - capers, crème fraîche, red onions 17.

ENTRÉES

Fish & Shellfish

MOULES FRITES – steamed mussels, herb-white wine broth, french fries 24.

GRILLED SALMON – endive, carrots with cumin, orange glaze 29.

PEPPERED TUNA STEAK – parsnip mousseline, shallot confit, port wine sauce 32.

ROASTED HALIBUT – pine nuts, basil broth, artichoke and zucchini en barigoule 36.

Steaks, Chops & Poultry

B STEAK FRITES – 10 oz. NY strip steak, shallot butter, watercress, french fries 38.

E STEAK AU POIVRE - peppered 8 oz. filet mignon, spinach, gratin dauphinois 43.

E BRAISED SHORT RIBS – mashed potatoes, garden vegetable medley 42.

F PORTERHOUSE (FOR 2) – 34 oz. steak, root vegetable confit, béarnaise sauce 90.

PORK CHOP AU JUS – bacon crust, savoy cabbage, sweet potato 34.

CRISPY DUCK CONFIT – wild mushroom fricassée, mâche salad 32.

ROASTED CHICKEN – haricot vert-lettuce salad, fingerling potatoes, tarragon jus 28.

OREGANO BRAISED VEAL CHEEKS – orange zest, salsify, black olives, broccoli rabe 31.

THE ORIGINAL NY DB BURGER

9-oz. sirloin burger stuffed with braised short ribs and foie gras
served with black truffle, parmesan bun and french fries
32.



Side Dish 7. each

FRENCH FRIES

MASHED POTATOES

MUSHROOM FRICASSÉE

HARICOTS VERTS

GRATIN DAUPHINOIS

BRUSSELS SPROUTS

SUPER GREEN SPINACH

BÉARNAISE SAUCE 3.

Executive Chef: Philippe Rispoli

Chef de Cuisine: Robert McCormick