Tour de France

Enjoy a sampling of our classic snacks including gougères, financiers, caviar chips, crab salad, and oysters.

40 Portioned for two guests

L'apéro

PAIN DE MAISON 6
Union Loafers demi baguette with whipped cultured butter

CITRUS MARINATED OLIVES 10

FRENCH ONION FINANCIERS 12
almond, thyme oil and comté cheese

GOUGÈRES 12
gruyère mousse and sea salt

1/2 DOZEN MAINE OYSTERS 26
seaweed mignonette, fermented chili hot sauce

DEVILED EGGS 10 per piece
Golden Kaluga caviar, smoked crème fraîche, chives

Hors d'Oeuvres

FROMAGE FLORAISON 24
daily cheese selection, mostarda, candied walnuts, Winslow's Table birdseed crackers

MAINE CRAB SALAD 22
Peekytoe crab, pickled ramps, dill aioli.
Served with vegetable crudite and birdseed crackers.

PÂTE DE CAMPAGNE 16
pork & duck liver, pistachio, whole grain mustard, cornichons, toasted bread

STEAK TARTARE 24
steamed egg yolk, crispy shallots, smoked bone marrow vinaigrette, salt and vinegar potato chips

Salade

CHICORY SALAD 16
citrus, banyuls vinegar and mandarin orange vinaigrette, pistachios, Flory's truckle

BEET AND GOAT CHEESE SALAD 16
marinated beets, frisée, candied walnuts, goat cheese custard

Les Plats

MAINE BOUCHOT MUSSELS 26
green garlic, white wine, fines herbs

PARISIAN GNOCCHI 32
morels, asparagus, ramps, sherry brown butter, parmesan

TROUT POÊLE 34
leeks, fennel, and fava been salad, green garlic, clams

BEEF BOURGUIGNON 46
short rib, pearl onions, smoked fingerling potatoes, carrots, lardons, Bordelaise sauce

FRIED CHICKEN CORDON BLEU 38
smoked bacon and gruyère, braised greens, oyster mushrooms, sauce moutarde d'Orléans

Desserts

CHOCOLATE MOUSSE TERRINE 14
crème anglaise, mandarin, candied hazelnuts

PAIN PERDU 14
toasted brioche, Clementine's crème fraîche gelato, and salted caramel

BISTRO LA FLORAISON

Cocktails | 14

FRENCH 75
gin, dry curaçao, lemon, sparkling wine

PARISIAN LEMONADE
pernod, gentian, pear cordial, citrus

DAME DE LA NUIT
vodka, agave liqueur, passion fruit, mango, vanilla, banana, citrus. Sparkling sidecar.

TEQUILA FIZZ
tequila, cranberry, fig, orange, ginger, cream

VIEUX CARRÉ
cognac, rye, sweet vermouth, benedictine

SAZERAC
rye, simple, peychaud's, anise rinse

CHARENTE MANHATTAN
brown butter cognac, coffee, sherry, decanter bitters

Beer | 7

MAIN & MILL Belgian Wit
PRAIRIE Rainbow Sherbet
PINEY RIVER Session IPA
ATHLETIC BREWING (NA) Lite

HEAVY RIFF OLE SAINT LOU lager 16oz 8
CLOS DES CITOTS Poire de Normandie Cider 750 ml 26

Spritz | 12

LA NEIGE
Lillet, tiki bitters, grapefruit, ginger, sparkling wine, club soda

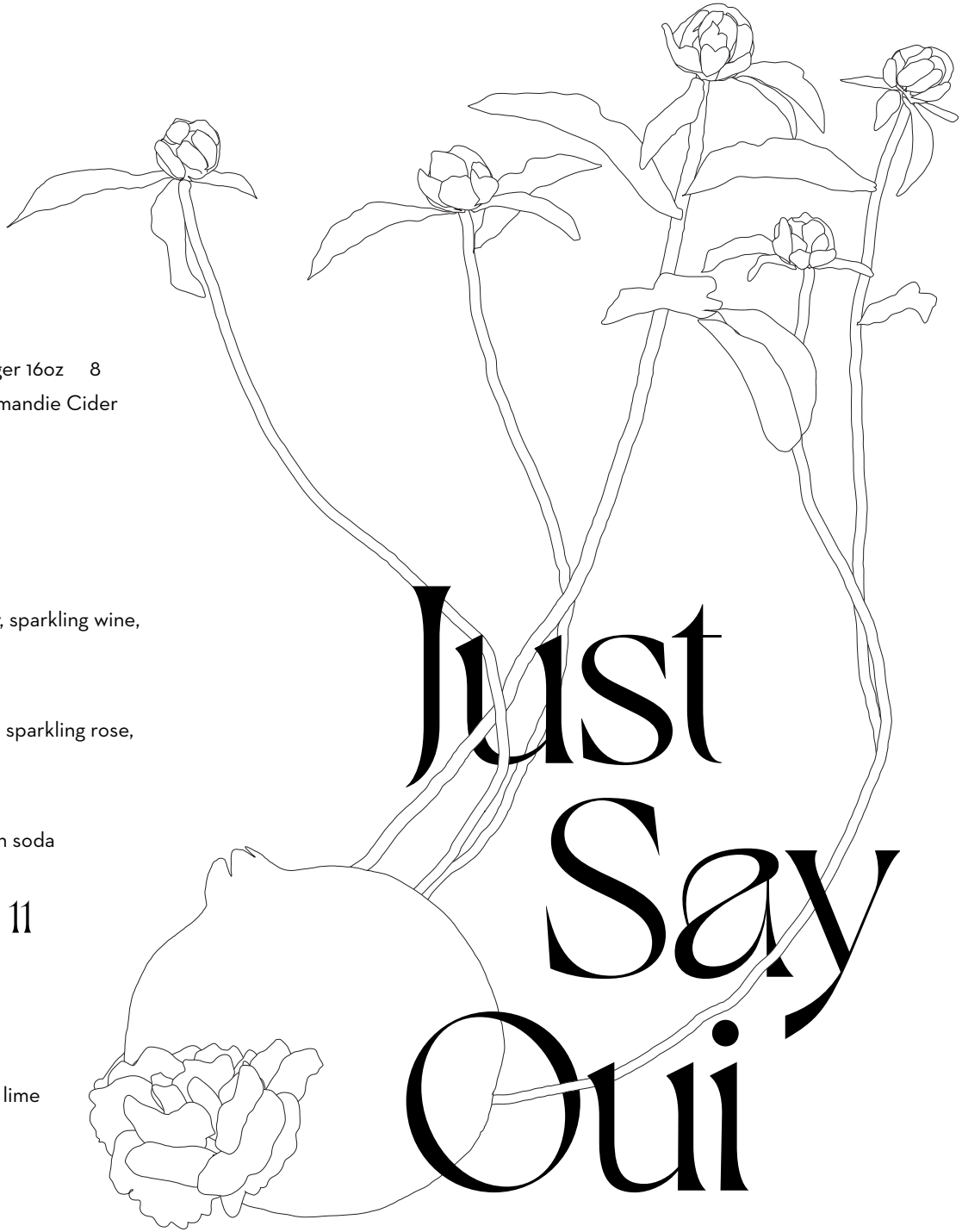
BIARRITZ
Aperol, blood orange liqueur, lime, sparkling rose, club soda

AMÉRICAIN
Bruto Americano, vermouth, lemon soda

Zero proof | 11

BLOOD ORANGE SPRITZ N/A
Cape citrus, marigold, ginger

PAPILLON N/A
pineapple, coconut, butterfly pea, lime



DRAWINGS BY ANDY MILLNER

All prices subject to local sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness