



LES SALADES ET LES LEGUMES

Salade Little Gem 12

pickled green tomatoes, radish, broken crostini, strawberry vinaigrette

Salade Margaux 14

vertical paradise mixed greens, pea tendrils, carrot, cucumber, radish, tomato, feta, croutons, lemon vinaigrette

Salade César 12

hearts of romaine, brown butter breadcrumbs, parmigiano-reggiano, césar dressing

Salade Niçoise 21

seared tuna, boquerones, haricot vert, egg, tomatoes, olives, red wine vinaigrette

MISE EN BOUCHE

Bread & Fat 5

boule, house cultured butter, maldon sea salt

French Onion Soup 13

caramelized onion broth, crouton, gruyère de comté

Truffle Frites 18

white truffle oil, parmesan, fine herbs, truffle aioli

Escargots à la Bourguignonne 20

burgundian snails, duck jus braised, parsley, garlic, brioche

Prime Steak Tartare 24

sauce garniture, raw yolk, shallot, caper, cornichon, brown butter brioche

Bruschetta 16

crostini, herbed chèvre, bacon jam, baby heirloom tomatoes, marinated apricot, dill

Tartine 16

cheesy flatbread, house-made pesto, marinated sun-dried tomatoes, triple cheese

FRUITS DE MER

Oysters on the Half Shell 24

half-dozen oysters, pink peppercorn mignonette, cocktail sauce

Crab Louie 22

jumbo lump crab meat, picardy remoulade, cherry tomatoes vierge, tomato tuile, chives

Moules au Vin Blanc 22

prince edward island mussels, heirloom tomato, fennel, dill, white wine broth

Le Pétoncle 38

hokkaido scallops, corn soubise, popped sorghum, pickled green tomato

OUR FARMS

Vertical Paradise Farm, Heffron Farms, Evergreen Lane Farm & Creamery, Shady Side Farms, Pebble Creek Farm, Farmer Jones Farm

JW Garden 

The leaf symbolizes that some of the ingredients are from the JW Garden located on the jDek



PLAT PRINCIPAL

Truite et Palourdes 36

steelhead trout, clams, fennel, mirepoix, sauce bois boudran

Loup de Mer Poêlé 58

pan seared sea bass, potato-leek puree, peas, pebble creek mushrooms, asparagus, preserve lemon relish

Rohan Canard 40

duck breast, summer ratatouille, herb ricotta squash blossoms, rhubarb gastrique

Poulet a la Forestiere 36

half freedom ranger hens, baby kale, wild mushroom creme, chive oil

Carré d'Agneau 58

superior farms colorado rack of lamb, herb infused breadcrumbs, dijon, artichokes, radish, sauce robert

Ratatouille d'été 30

summer garden vegetables, pappadum, leek cream

Filet au Poivre 70

8oz double r ranch prime angus tenderloin, cognac creme, cipollini onion, roasted maitake

New York Frites 69

12oz double r ranch prime new york strip, sauce bearnaise, pommes frites

SAVEUR DE MARGAUX

includes bread service, petite salad or soup, entree, and dessert for \$59
add a glass of white or red house wine +12

Mise En Bouche

petite césar | cup of french onion soup

Plat Principal

poulet a la forestiere | steelhead trout | campanelle
10 oz flat iron steak +10

Accompagnements

three grilled shrimp +10 | grilled asparagus +7

Le Dessert

chocolate madcap | vanilla crème brûlée

LES PÂTES

Crevettes Linguine 33

spicy prawns, peach vierge

Parisienne Gnocchi 30

charred romanesco, lemon-basil curd, arugula coulis

Campanelle 33

braised wild boar ragout, parmesan, arugula

Risotto au Poulpe 35

charred octopus, preserved lemon, merguez sausage, tomatoes, zhoug

ACCOMPAGNEMENTS

Asparagus et Oeuf 10

sunny side egg, herbed breadcrumbs, anchoiade sauce

Pommes Pavé 10

yukon gold potatoes, cream, butter

Beets au Chèvre 10

roasted baby beets, radish, evergreen lane chèvre, lemon

Socca 10

chickpea flatbread, marinated shaved zucchini, brie, crispy chickpeas, zhoug

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% Gratuity is added for parties of 6 or greater.