

dinner

Brasserie 23

dinner

HORS-D'OEUVRE

- Truffle Deviled Eggs * 18
Classic Deviled Eggs with Truffle
- Chorizo and Shrimp GF 22
Sautéed with Olive Oil, Chilies, Garlic.
Served with Potato Purée
- Cheese Board V 16
A Selection of Three Cheeses, Dried Fruits,
Candied Walnuts, Crusty French Bread
- Herb and Chile Whipped Feta V 19
Olive Oil, Mint, Pine Nuts, Pistachios, Chile Flakes,
Fresh Herbs, Crusty French Bread
- Charcuterie Board 19
Chefs Selection of 3 Cured Sliced Meats.
Served with Coarse Grain Mustard and Cornichons
- Moules Marinière 19
PEI Mussels, White Wine-Garlic Butter,
Crusty French Bread
- Steak Tartare * 18
Beef Tenderloin, Caper Berries, Dijon,
Egg Yolk, Crostini

SOUPES AND SALADES

ADD CHICKEN TO ANY SALAD +6

- Onion Soup Gratinée 11
Traditionally Prepared with Gruyère Cheese
and Crostini
- La Salade Verte V 17
Crisp Haricot Verts, Asparagus, Yellow Tomatoes,
Artichokes, Niçoise Olives in a vegetable nest
with Tarragon Dressing
- Caesar Salad * 12
Baby Romaine, Creamy Caesar Dressing, Fresh
Grated Parmesan, Poached Egg, Crostini Dust
- Moroccan Spiced Lentil Salad V 13
Moroccan Spiced French Green Lentils, Dijon
Vinaigrette, Shaved Red Onion, Tomato, Feta
Cheese, Crisp Focaccia
- Seared Ahi Niçoise Salad * GF 21
Rare Seared Tuna, Baby Yukon Gold Potatoes, Crisp
Asparagus, Egg, Frisée Salade, Dijon Vinaigrette
- Roasted Beet Salad V 17
Herb Roasted Red and Golden Beets, Vinaigrette
Frisée, Lettuce, Almond Praline, Goat Cheese, and
Balsamic Glaze

SIDES

- Asparagus GF+V 8
- Haricot Verts V 8
- Ratatouille GF+V 6
- Potato Purée GF+V 6
- Pommes Frites V 6

ENTREÉS

- Short Rib Bourguignon 33
Slow Braised with Potato Purée, Hearty Red Wine Sauce
- Pan Roasted Duck Breast 36
Pan Roasted Indiana Duck Breast Finished with an Orange-Date Sauce,
Potato Purée, Haricot Verts
- Roasted Chicken with Noodles * 26
Oven Roasted Half Chicken with Fresh Herbs, Natural Jus, Thick Noodle
- Dill Beurre Blanc Salmon * GF 31
Pan Seared with a Dill Beurre Blanc, accompanied by our
Ratatouille and Potato Purée

L'ENTRECÔTE DE PARIS *

Bistro Steak, Sauce Entrecôte, Crisp Frites

45

Our version of a classic steak frites with our take on the decadent Café de Paris sauce. Popularized by the restaurant in 1930s Geneva that bears the same name.

- Basque Seafood Stew GF 36
Shrimp, Mussels, Scallops, Clams, Market White Fish,
Chorizo-Tomato Broth, White Beans
- Le Colonial * 25
Rice Noodles served with Savory Broth, Pork Confit, Poached Egg,
Thai Basil, Cilantro
- Portobello Frites V 18
Marinated and Grilled Portobello Mushrooms, Sauce Entrecôte, Crisp Frites
- Raclette Burger * 22
Caramelized Onions, Local Bacon, Raclette Cheese, Crisp Frites, Pickles
- Chicken and Leek Puff Pastry * 26
Roasted Chicken, Mushroom and Leek Filled Puff Pastry Baked Crisp.
Served with Potato Purée, Haricot Verts, Demi-Glace
- Bouillabaisse * GF 22
Pan Braised Black Cod with Fennel, Potatoes, Tomatoes in a
Flavor Saffron Broth
- Tomato and Olive Branzino * GF 45
Whole Thyme Grilled Branzino with Niçoise Olive and Tomato Vinaigrette.
Served with White Bean Purée and Haricot Verts
- Coq au Vin * 37
Half Chicken Cooked in Red Wine with Roasted Vegetables

V = vegetarian GF = gluten-free
we underlined our favorites!

* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

drinks

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SPRITZ

Bitter Orange	12
Grand Marnier, Aperol, Prosecco	
Paloma	13
Patron Silver, Agave, Grapefruit Juice	
Hugo	12
St-Germain Elderflower, Prosecco, Mint, Fever Tree Soda	
Gin + Elderflower	12
Aviation Gin, St-Germain Elderflower	
Aperol Spritz	10
Aperol, Mionetto Prosecco, Fever Tree Soda Water	

SPARKLING

French 75	13
Aviation Gin, Freshly Squeezed Lemon Juice, Mionetto Prosecco	
Pêche Bellini	11
Giffard Pêche de Vigne, Mionetto Prosecco	
Grand Mimosa	13
Grand Marnier, Freshly Squeezed Orange Juice, Mionetto Prosecco	
Mimosa	14
Mionetto Prosecco, Freshly Squeezed Orange Juice	

SIGNATURE

Normandy Jack Rose	13
Busnel Fine Calvados, Grenadine, Fresh Lime Juice	
Plane to Paris	14
Patron Silver, Amaro Nonino, Aperol, Fresh Lemon Juice	
Bloody Mary	13
Tito's Vodka, Filthy Foods Bloody Mary Mix, Peppers	
French Frankenstein	13
Aviation Gin, Lillet Blanc, Cointreau, Freshly Squeezed Lemon Juice	
Chocolate Rum Old Fashioned	13
Diplomatico Reserva, Amaro Montenegro, Demerara, Chocolate Bitters	
Citrus + Hibiscus	14
Gentian Amaro, Edible Hibiscus Flower, Fresh Lemon Juice	
The Brasserie Sour	14
Knob Creek 9-year Bourbon, Lemon Juice, Red Wine	
Fifth Republic	14
Van Gogh Açai Blueberry Vodka, Pernod Ricard Absinthe, Rasp. Liqueur, Fever Tree Ginger Beer, Fresh Lemon Juice	
Baisse de Fleur	14
Ketel One Citroen, St-Germain Elderflower, Fresh Lemon Juice, Simple Syrup	

MOCKTAILS

Le Jardin Spritz	6
Agave Nectar, Fever Tree Ginger Ale, Sweet Basil, Red Pepper, Fresh Lemon Juice	
Le Matin	13
Lyre's Coffee Originale, Lyre's Spiced Cane Spirit, Espresso, Salted Caramel Syrup	



BUBBLES

	2oz	6oz	bottle
Mionetto Prosecco (IT)	5	12	45
Langlois-Chateau Crémant (FR)	6	16	60
Gruet Sauvage Rosé (US)	6	15	56
Nicolas Feuillatte Brut Rosé (FR)			110
Veuve Clicquot Brut "Yellow Label" (FR)			120

WHITE WINE AND ROSÉ

	2oz	6oz	bottle
Biscaye Baie Sauvignon Blanc (FR)	5	12	44
Bernier Chardonnay (FR)	5	11	40
Maso Canali Pinot Grigio (IT)	5	11	40
Dr. Loosen Blue Slate Riesling (DEU)	6	14	52
Charles Krug Chardonnay (US)	7	16	60
Duckhorn Sauvignon Blanc (US)	6	14	52
Sabine Rosé (FR)	5	10	36
Today's Discovery White Wine	5	10	36

CELLAR SELECTION

Simonnet-Febvre Sauvignon Saint-Bris (FR)	36
Cave de Lugny Chardonnay "Les Charmes" (FR)	46
Louis Latour Pouilly-Fuissé (FR)	92
Simonnet-Febvre Chablis (FR)	60
Santa Margherita Pinot Grigio (IT)	50
Honig Sauvignon Blanc (US)	48
Duckhorn Sauvignon Blanc (US)	52
Rombauer Chardonnay (US)	84
Sonoma Cutrer Chardonnay "Russian River Ranches" (US)	56
Cakebread Cellars Chardonnay (US)	110
Jordan Chardonnay (US)	95
Hess Collection Chardonnay (US)	67
Miraval Rosé Méditerranée "Studio" (FR)	60
Hampton Water Rosé (FR)	55

RED WINE

	2oz	6oz	bottle
Bichot Bourgogne Pinot Noir (FR)	7	17	64
Ch du Caillau Malbec (FR)	5	13	48
Ch La Freynelle Cabernet Sauvignon (FR)	5	14	52
Ch Saint-André Corbin St. Émilion (FR)	8	20	76
Vidal-Fleury Côtes du Rhône (FR)	5	12	44
Batasiolo Barbera d'Alba (IT)	5	12	44
Ruffino Chianti Classico Reserva (IT)	7	17	64
Decoy by Duckhorn Pinot Noir (US)	5	14	52
ROCO Pinot Noir (US)	7	17	64
DAOU Cabernet Sauvignon (US)	6	16	60
Quilt Cabernet Sauvignon (US)	8	20	76
Today's Discovery Red Wine	5	10	36

CELLAR SELECTION

Domaine Faiveley Gevrey-Chambertin (FR)	144
Louis Jadot Pommard (FR)	132
Domaine Faiveley Nuits-St.-Georges (FR)	135
Maison Roche de Bellene Pinot Noir "Vieilles Vignes" (FR)	78
Ch de Poncié, Fleurie "Le Pré Roi" (FR)	52
Jean-Luc Colombo Côtes du Rhône "Les Abeilles" (FR)	52
Ch Lassègue, St.-Émilion "Les Cadrans de Lassègue" (FR)	80
King Estate Pinot Noir (US)	58
Flowers Pinot Noir (US)	95
Goldeneye by Duckhorn Pinot Noir (US)	110
Belle Glos Pinot Noir "Clark & Telephone" (US)	60
Rodney Strong Merlot (US)	50
Justin Cabernet Sauvignon (US)	58
Honig Cabernet Sauvignon (US)	90
Silver Oak Cabernet Sauvignon (US)	177
Jordan Cabernet Sauvignon (US)	140
Caymus Vineyards Cabernet Sauvignon (US)	180
Stag's Leap Wine Cellars Red Blend "Hands of Time" (US)	58
The Prisoner (US)	126
Michael David Zinfandel "Earthquake" (US)	57