

## WINE BY THE GLASS

### BUBBLES

Amor Di Amanti Prosecco 8  
 Vietti Moscato d'Asti 9  
 Faire La Fete Brut Crémant De Limoux 10  
 Laurent Perrier Brut 25  
 Laurent Perrier Rosé 30

### WHITE & ROSÉ

Domitia Picpoul 9  
 B&G Magnol Blend 10  
 Les Cailloux Silex Pouilly Fumé 11  
 Les Sarrins Rosé 12  
 Trimbach Riesling 13  
 Patriarche Chablis 14

### REDS

Château Goudichaud Blend 12  
 Serial Cabernet Sauvignon 12  
 Gerard Bertrand 'Art de Vivre' GSM 13  
 Haut Monplaisir Cahors Malbec Cuvée 'Tradition' 14  
 David Renaud Irancy 16  
 Domaine Duseigneur 'Matteo' Châteauneuf-Du-Pape 28

## COCKTAILS



**C'EST SI BON** 16  
 Grey Goose La Poire, pear syrup, bubbles



**PAPILLON VIOLETTE** 15  
 Empress 1908, lavender syrup, bubbles



**BOULEVARD OF BROKEN DREAMS** 17  
 Russell's 10 Bourbon, Antica Formula Vermouth, Campari



**OOH LÀ LÀ** 16  
 Grey Goose L'Orange, Combier, strawberry syrup, cotton candy



**CITY OF LIGHTS** 15  
 Grey Goose Le Citron, lemon, egg white, orange zest



**RENDEZVOUS** 15  
 Pierre Ferrand Cognac, dry curacao, lemon



**NAPOLEON COMPLEX** 16  
 Citadelle Gin de France, St. Germain, cucumber, lime

## HORS D'OEUVRES

MIXED MEDITERRANEAN OLIVES citrus zest ..... 6  
 TOASTED MARCONA ALMONDS sea salt ..... 4  
 DEVILED EGGS black truffle purée ..... 3 EACH  
 ARANCINI sun-dried tomato sauce ..... 10

## TARTE FLAMBÉS

CRISPY BACON, CARAMELIZED ONIONS, CHOPPED HERBS.....15  
 ROASTED MUSHROOMS, GOAT CHEESE, WHITE TRUFFLE.....17  
 BLEU CHEESE, SHAVED PEARS, SPICY HONEY.....17

## SALADS & SOUPS

FRENCH ONION SOUP toasted baguette, gruyère cheese ..... 12  
 POTATO-LEEK BISQUE brioche croutons, herb oil ..... 12  
 ROASTED BEET CARPACCIO Belgian endive, bleu cheese ..... 14  
 CLASSIC LYONNAISE SALAD poached egg, bacon vinaigrette ..... 16  
 BIBB LETTUCE SALAD shaved fennel, mustard vinaigrette ..... 14  
 ( add shrimp +10, add salmon +12, add chicken +10 )

## APPETIZERS

CRISPY CALAMARI grilled lemon, spicy marinara ..... 16  
 COUNTRY PÂTÉ duck confit, toasted bread ..... 16  
 CHARDONNAY BRAISED MUSSELS pomme frites, garlic aioli ..... 18  
 PRIME BEEF TARTARE potato chips, horseradish cream ..... 20  
 ESCARGOT POT PIE puffy pastry, garlic-herb butter ..... 19

## BURGERS & SANDWICHES

CHICKEN CORDON BLEU 16      PROSCIUTTO - BLEU BURGER 20  
 gruyère cheese, country ham      baby arugula, roasted onions

CROQUE MADAME 16      QUICHE LORRAINE 21  
 shaved prosciutto, gruyère cheese      crispy bacon, mixed greens

ROYALE WITH CHEESE 20  
 onion marmalade, brie fondue

## ENTRÉES

BISTRO STEAK FRITES 30  
 baby watercress, Margot butter

FILET AU POIVRE 58  
 roasted asparagus, cognac cream

HERB CRUSTED SALMON 31  
 melted leeks, cabernet reduction

PAN SEARED SCALLOPS 43  
 cauliflower purée, caper-raisin chutney

LAVENDER GLAZED CHICKEN 28  
 sautéed spinach, sun-dried tomato

BUTTERNUT SQUASH RISOTTO 21  
 crispy sage, brown butter (add lobster +20)

COQ AU VIN 24  
 roasted mushrooms, root vegetables

## Plats du Jour

Monday  
 SALMON FISHCAKES

Tuesday  
 BEEF BOURGUIGNON

Wednesday  
 PORK BELLY

Thursday  
 DUCK CONFIT

Friday  
 LOBSTER THERMIDOR

Saturday  
 CHATEAUBRIAND for 2

Sunday  
 TRADITIONAL BOUILLABAISSE

### CHEF'S FEATURED SELECTION

DOVER SOLE MEUNIÈRE MP  
 imported whole French Dover Sole, caper-brown butter sauce

## Raw Bar

SHRIMP COCKTAIL classic mignonette .....19  
 SALMON TARTARE orange vinaigrette .....18  
 SEVRUGA CAVIAR stuffed brioche ..... 91

SHELLFISH TOWER  
 jumbo shrimp, chilled oysters,  
 salmon tartare, steamed mussels  
 85

### OYSTERS

AU NATURALE  
 classic mignonette 4.5 EACH

CHEF STYLE  
 rosé gelée & caviar 8.5 EACH

## DESSERTS

ROSE CRÈME BRÛLÉE 12  
 fresh raspberries

HOT FUDGE PROFITEROLES 14  
 white chocolate gelato

TARTE AU CITRON 11  
 toasted meringue

BRIE EN CROUTE 18  
 roasted apples, rosemary syrup

## SIDES 8

POMMES PURÉE

POMME FRITES

GRILLED ASPARAGUS

SAUTÉED SPINACH

BUTTERNUT SQUASH

CAULIFLOWER GRATIN



Le Margot

Executive Chef - Graham Elliot

\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food borne illness. If you have any allergies, please alert us as not all ingredients are listed! Some items will have limited availability.