

THE AMERICANO

APPETIZERS

SOUPE DU JOUR	8
<i>Soup of the Day</i>	
SPANISH MACKEREL	14
<i>Celeriac-Green Apple Rémoulade, Warm Yukon Gold Potato, Pickled Onion</i>	
TARTINE DE CRABE	16
<i>Peeky Toe Crab, Avocado, Mâche, Jalapeño, Lemon Aioli</i>	
SLOW POACHED EGG	17
<i>Braised Chicken Wings, Autumn Mushrooms, Brioche</i>	
FOIE GRAS TORCHON	21
<i>Duck Foie Gras, Bartlett Pear, Toasted Country Bread</i>	
TARTARE AU COUTEAU DES TROIS JEAN	14/21
<i>Beef Tartar, Watercress, Crostini</i>	

LATIN FARE *with a* FRENCH FLAIR

CHILE RELLENO 10
Queso Fresco, Calabacita

TOSTADAS DE ATÚN 12
Mayonesa De Chipotle, Palmito Fresco

LES SALADES

SALADE VERTE	10
<i>Boston Bibb Lettuce, Shaved Vegetables, Mustard Vinaigrette</i>	
PULPO Y CALAMARES A LA PARILLA	17
<i>Grilled Octopus & Calamari, Black Beans, Arugula, Preserved Lemon, Tomato Confit</i>	
SALADE DE HOMARD	17/32
<i>Maine Lobster, Quinoa, Avocado, Cilantro, Salsa Verde, Crème Fraiche</i>	

CHEESE PLATE

3 for 12 5 for 15

V.B.C. Cremont · Roquefort

Pleasant Ridge Reserve Extra Aged

Chabichou · Pyrénées Brebis

EN PLUS 5

Fork Crushed Potatoes · Haricots Verts

Creamy Spinach · Pommes Frites

ENTRÉES

SLOW COOKED HALIBUT

Wilted Spinach, Sauce Vin Blanc, Fleurons

31

ROBALO CON MARISCOS

Striped Bass, Fennel Compote, Shellfish

28

TURBOT A LA PLANCHA

Olive Oil Crushed Potatoes, Pearl Onions, Caper-Parsley Sauce

27

ROASTED MAINE LOBSTER

Artichokes, Chanterelles, Lobster Emulsion

32

ARTISANAL PASTA

Kabocha Squash, Whipped Ricotta, Chile De Àrbol

21

POULET FERMIER

Roast Organic Chicken, Chanterelles, Rutabaga, Carrots

26

CÔTE DE PORC

Berkshire Pork Chop, Braised Cabbage, Chestnuts

28

ENTRECÔTE GRILLÉE

Black Angus NY Strip Steak, Grilled Royal Trumpets, Pommes Frites, Chimichurri

32

BURGER.MX

Avocado, Poblano, Tomato, Lettuce, Chipotle Mayo, Jalapeño Pickle

17