



STARTERS

BAKER & THE CAKEMAKER BREAD	5
<i>cultured vermont butter</i>	
~30 GRAMS/1 OUNCE CAVIAR~	
<i>creme fraiche, chive, warm buckwheat blini</i>	
STERLING ~ WHITE STURGEON, CA	90
ADAMAS ~ SIBERIAN STURGEON, ITALY	110
TSAR NICOLAI ~	
GOLDEN OSETRA, GREECE	140
RESERVE WHITE STURGEON, CA	140
SELECTION OF EAST & WEST COAST OYSTERS*	
<i>rhubarb mignonette, grated horseradish.....3.75/ea</i>	
SOUP DE SAISON	11
FRENCH ONION SOUP GRATINEE	15
<i>gruyere cheese</i>	
WARM CALIFORNIA ASPARAGUS SALAD	15
<i>black garlic, country ham, lithuanian hemp seed crumble, brown butter sabayon</i>	
ROASTED BEET SALAD	14
<i>rhubarb tkemali, whipped farmers cheese, fennel, scallion, mint, almonds</i>	
FAVA BEAN DIP	14
<i>pistachio, mint, feta, scallion, aleppo chilli, black lime, grilled flatbread</i>	
LITTLE GEM CAESAR.....	14
<i>smoked sprat, parmigiano-reggiano, sieved egg, borodinsky bread crumbs</i>	
DUCK LIVER MOUSSE	17
<i>siberian pine cone caramel, pickled turnip, toast</i>	
STEAK TARTARE*	18
<i>shaved radish, celery leaf, grilled bread</i>	
ESCARGOTS A LA BOURGUIGNON	17
<i>garlic-parsley butter, green chartreuse, baguette toast</i>	

MAINS

MOULES FRITES	27
<i>steamed mussels, lemon thyme, garlic, serrano chile, crème fraiche</i>	
PAN-ROASTED ALASKAN HALIBUT.....	44
<i>spring vegetables, chickpea gnocchi, carrot vinaigrette</i>	
ENGLISH PEA VARENIKI.....	27
<i>farmers' cheese, green garlic, beech mushroom, meyer lemon, parmigiano-reggiano</i>	
CRISPY "IRON" HALF CHICKEN.....	29
<i>grilled bread, garlic puree, watercress, sauce verte</i>	
GRILLED DUROC PORK CHOP*	42
<i>creamed savoy cabbage, bacon, prune, apple, celery-walnut relish</i>	
JOSEPHINE BURGER*	23
<i>snake river wagyu, gruyere cheese, onion confit, pain au lait bun, frites</i>	
WOOD GRILLED STEAK FRITES*	49
<i>10 oz. black angus ny strip, watercress, josephine sauce au poivre</i>	
ON THE SIDE	
POMMES FRITES	7
<i>aioli</i>	
MAC N MIMOLETTE	12
SAUTEED SPRING VEGETABLES.....	9
<i>meyer lemon butter</i>	
DESSERT	
TARTE AU CITRON.....	9
<i>meyer lemon, fennel pollen, toasted meringue</i>	
CHOCOLATE PROFITEROLES	12
<i>whely caramel ice cream, toasted almond, chocolate sauce</i>	
WARM FRENCH ALMOND CAKE.....	12
<i>poached rhubarb, creme fraiche, rhubarb sherbet</i>	
SCOOP OF ICE CREAM OR SORBET.....	5
<i>seasonal selection</i>	

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
3.5% service charge is added to all guest checks and distributed to our hourly kitchen staff