



STARTERS

BAKER & THE CAKEMAKER BREAD 5
cultured vermont butter

~30 GRAMS CAVIAR~
creme fraiche, chive, warm buckwheat blini

ADAMAS ~ SIBERIAN STURGEON, ITALY 110
 TSAR NICOULAI~
 CLASSIC WHITE STURGEON, CA 90
 OSETRA, GREECE 110
 GOLDEN OSETRA, GREECE 140
 RESERVE WHITE STURGEON, CA 140

SELECTION OF EAST & WEST COAST OYSTERS*
champagne mignonette, grated horseradish 3.75/ea

SOUP DE SAISON 12

FRENCH ONION SOUP GRATINEE 16
gruyere cheese

STEAK TARTARE* 19
shaved radish, celery leaf, grilled bread

HAWAIIAN KAMPACHI CRUDO 25
*passion fruit, celery heart, coriander,
 white sturgeon caviar*

DUCK LIVER MOUSSE 17
siberian pine cone caramel, pickled turnip, toast

MUSQUE DE PROVENCE PUMPKIN DIP 14
*sheep feta, walnuts, pickled red chile, herbs,
 scallion, pomegranate, grilled flatbread*

BEL FIORE CHICORY SALAD 16
*hazelnut butter, braeburn apple, kohlrabi, roquefort,
 maple vinaigrette*

FOOTHILL ROOTS BEET SALAD 15
*cranberry themali, whipped farmers cheese, fennel,
 navel orange, scallion, mint, almonds*

LITTLE GEM CAESAR 15
*smoked sprat, parmigiano-reggiano, sieved egg,
 borodinsky bread crumbs*

MAINS

MOULES FRITES 29
*steamed mussels, lemon thyme, garlic,
 serrano chile, crème fraiche, pommes frites*

PAN-ROASTED ORA KING SALMON 42
*braised lentils du puy, swiss chard, sunchoke puree,
 frisee "aux lardons", sauce bordelaise*

YUKON GOLD POTATO VARENIKI 28
*black trumpet and chestnut mushroom, broccolini,
 cipollini onion, parmigiano reggiano*

CRISPY "IRON" HALF CHICKEN 29
grilled bread, garlic puree, watercress, sauce verte

GRILLED DUROC PORK CHOP* 46
*creamed savoy cabbage, bacon, prune, maple walnut,
 apple-celery relish*

JOSEPHINE BURGER* 25
*snake river wagyu, gruyere cheese,
 onion confit, pain au lait bun, frites*

WOOD GRILLED STEAK FRITES* 49
*10 oz. certified angus ny strip, watercress,
 josephine sauce au poivre*

ON THE SIDE

POMMES FRITES 8
aioli

MAC N MIMOLETTE 12

ROASTED BRUSSELS SPROUTS 10
pickled golden raisin, whole grain mustard

DESSERT

TARTE AU CITRON 9
meyer lemon, fennel pollen, toasted meringue

DARK CHOCOLATE & CARAMEL MOUSSE 11
creme fraiche, raspberry-rose jam, pistachio, cacao nib

WARM BUCKWHEAT-APPLE CAKE 13
toasted buckwheat ice cream, almond, apple confit

SCOOP OF ICE CREAM OR SORBET 5
seasonal selection

**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*