



# maison

208

## salads

maison lyonnaise 10  
applewood smoke bacon poached egg,  
vanilla-mustard dressing

13th street 10  
wild baby arugula, blue cheese, haricots verts,  
aged balsamic vinaigrette

brined baby beets 10  
mesclun, laura cheneil goat cheese,  
honey citrus vinaigrette

## meat

australian lamb chops (3pc) 28  
free-range, Okinawa potatoes, pinot noir,  
hazelnut almond spice crust

dewey burger 17  
caramelized onions, brioche bun  
aged gruyere

duck breast 28  
haitian coffee, foie gras, millet, bearnaise

kurobuta pork shank 29  
12-hour braised berkshire double cut,  
herbs de Provence, natural pork jus, red wine

wagyu top sirloin 35  
wild mushroom ragout, pomme frites,  
beurre monté asiatique, filet mignon cut

## sides

haricots verts 7

french longbeans, herb de Povenca,  
olive oil

corn pudding 6

sweet corn, heirloom tomatoes,  
aged sherry vinegarett

## petit plats

butternut squash soup 9  
n'duja, wild tarragon, multigrain crostini

"griot a pikliz" pork belly 13  
2-hour belly, scotch bonnet-sea salt, napa slaw

island taro lollipops 9  
truffle foam, potato, kobe beef,  
haitian 'pâté' curry, gold rice pearls

artisanal cheese  
petit 17 || americaine 23

oysters  
half dozen  
east 18 || west 22  
champagne mignonette, cocktail sauce, tobasco

## seafood

pan-seared diver scallop 29  
fennel dusted, haitian mango,  
ipa hush-beignet, spicy prosciutto

crab cake 19  
lump crab, saffron-garlic rouille, salmon caviar

skuna bay salmon 25  
corn pudding, heirloom cherry tomatoes,  
aged sherry

whole frenched dorade 36  
pan-fried, petit vegetables, mushroom broth

consumption of raw or undercooked meats, seafood, or shell fish may increase your risk of foodborne illness. all food is prepared in a kitchen where  
nuts are processed. all dishes may contain traces of nuts.

20% gratuity will be added to parties of six or more.

Executive Chef *Sylva Senat*