

## SIDEKICKS

PECORINO BROCCOLINI (d) ●  
[270 Kcal]

BURNT MAC & CHEESE (g) (d) ●  
[328 Kcal]

POTATO GRATIN (g) (d) ●  
[308 Kcal]

GRILLED ASPARAGUS (g) (d) ●  
[137 Kcal]

 48-HOUR FLATBREAD (g) ●  
[326 Kcal]

## LES DESSERTS

BURRATA ICE CREAM (d) (n) ●  
Eggless Burrata Ice Cream, Drizzle of Honey & Orange Blossom Vinaigrette,  
Toasted Almonds [318 Kcal]

BURNT CHEESE CAKE (d) ▲  
Served with Berry Compote [436 Kcal]


SOBO CHOCOLATE PÂTÉ (d) (a) ▲  
70% Dark Valrhona Chocolate, Bourbon Whiskey, Key Lime Crème Fraîche [420 Kcal]

FRIED BEIGNETS WITH CAVIAR (g) (d) (f) ▲  
Ginger Brûlée Beignets, Fried, Topped with Caviar / Can be served sans caviar [367 Kcal]


RASPBERRY SHERBET (d) ●  
Frozen Cream Sherbet & Raspberry Dust [186 Kcal]

## BEFORE THE ICE MELTS

SOBO BREAD (g) (d) ●  
House Butter & Olive Oil [278 Kcal]

 CRISPY CORN BITES (g) (d) ●  
Whipped Ricotta Cheese, Pico De Gallo, Grated Granny Smith [456Kcal]

GAMBAS (d) (s) ▲  
Smoked Ambad Prawns on Crispy Chicken Skin [410 Kcal]

 HOT DOG (g) (d) ▲  
Wood-fired Baked Bread, Glazed Chicken Frankfurter,  
Peperonata Relish, Fried Onions [159 Kcal]

MELON & PARMA TOAST (g) ▲  
House-Made Ciabatta, Fresh Melon & Parma Ham, Bacon Jam, Balsamico [408 Kcal]

## WAFER THIN PIZZETTE

PISSALADIÈRE (g) (vg) ● /Optional Anchovies (f) ▲  
Tapenade of Tomatoes, Olives, Capers, Garlic, Italian Basil [473 Kcal/ 519 Kcal]

SUN-DRIED TOMATO & BASIL (g) (d) (n) ●  
Candied Tomatoes, Pesto, EVOO, Cheese [322 Kcal]

CHICKEN CHORIZO (g) (d) ▲  
Kalamata Olives & Fermented Hot Sauce [386 Kcal]

MORTADELLA (g) (d) (n) ▲  
Pork, Pistachio Pesto, Burrata Cheese, Rocket Leaves [625 Kcal]

 PEPPERONI (g) (d) ▲  
Drizzled with Hot Honey [767 Kcal]

 CREAMY SPINACH & MUSHROOM (g) (d) ●  
Goat Cheese Blanket, Pickled Mustard Seeds, Caramelized Onion [405 Kcal]



(g) gluten | (d) dairy | (f) fish | (s) shellfish | (n) nuts | (a) alcohol | (vg) vegan | ● vegetarian | ▲ non-vegetarian

Crafted with care. Kindly inform us of any allergies. No service fee—only applicable Government taxes.



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## LES SMALL PLATES

### COBB SALAD (d) (n) ▲

Chicken Floss, Assorted Green Lettuce, Tomato, Avocado, Blue Cheese, Smoked Cashew Bacon Dressing [290 Kcal]

### ARTICHOKE & BRUSSEL SPROUT SALAD (d) ●

Fomage Frais Égoutté, Garlic Crisps, Pimento Oil, Citrus-Cilantro Drizzle [358 Kcal]

### NUAGE (g) (d) (n) ●

Burrata, Tomato Foam, Puffed Rice, Pine Nuts, EVOO [303 Kcal]

### VERTE SALAD (d) (n) (g) ●

Spinach & Citrus Gelée, Green Vegetables & Fruit, Candied Walnuts [168 Kcal]

### CORN BREAD (d) (g) ▲

Served Warm with Your Choice of Spread [285 Kcal]

Mushroom Pâté ●

Earthy, Umami-Rich, with Truffle Oil & Herb Undertones [270 Kcal]

Spicy Nduja ▲

House-Blended Pork Spread with Calabrian Chili Heat [290 Kcal]

### E&T SKEWER (d) ●

Eggplant & Tofu Marinated in Mustard, Eggplant Mousse, Avocado Salsa, Chives [456 Kcal]

### POTATO MILLE-FEUILLE (d) ●

Served with Potato & Truffle Crème Fraîche [292 Kcal]

### WHIPPED FETA & SCALLION DIP (g) (d) (n) ●

Served with Candied Walnuts and 48-Hour Proofed Flatbread [293 Kcal]

### TACO SOBO (d) ●

Cheese Corn Tortillas, Mushrooms, Onion & Chili, Serrano Salsa, Truffle Cream, Popcorn [283 Kcal]

### CHICKEN PAILLARD WITH CAVIAR (g) (d) (f) ▲

Fried Chicken, White Beurre Blanc & Caviar [310Kcal]

### TUNA & AVOCADO TARTARE (g) (d) (f) ▲

Chili Hollandaise & Crackers [341 Kcal]

### SALMON CARPACCIO (n) (f) (g) ▲

Dehydrated Black Lime Vinaigrette, Basil Oil, Pine Nuts [376 Kcal]

### CLAMS ROCKEFELLER (s) (d) (g) ▲

Clams, Rye Breadcrumbs, Brown Butter [320 Kcal]

### B&P SKEWER ▲

Buffalo & Pork Marinated in Mustard, Salsa Verde, Chives [326 Kcal]



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## LES BIG PLATES

### PENNE ALLA VODKA (g) (d) (a) ▲

Creamy Vodka Sauce, Pork Nduja, Parmesan / Can be made vegetarian ● [663 Kcal]

### SOFT SHELL CRAB LINGUINE (g) (d) (s) ▲

Macerated Onion, Garlic, Chili, Parmesan / Can be made vegetarian ● [717 Kcal]

### MARSALA PACCHERI (g) (d) (a) ●

Made in a Marsala Wine & Butter Emulsion [490 Kcal]

### BUTTER SQUASH RAVIOLI (g) (d) ●

Butternut Squash, Shallots, Burnt Sage Butter, Lime [435 Kcal]

### CHARRED CABBAGE ÉTOUFFÉE (d) (g) ●

Cajun Spice, Creole Cabbage Jus, Served with Brown Onion Pilaf [616 Kcal]

### SMOKED OYSTER MUSHROOM AU VIN (g) (d) (a) ●

Goat Cheese & Chili Mousse, Focaccia, Wine-Porcini Froth [394Kcal]

### RISOTTO (g) (d) (a) ●

Fennel and Edamame, Fennel Purée, Crisp Onion Shards [638 Kcal]

### LOUISIANA FRIED CHICKEN BURGER (g) (d) ▲

Brined Chicken, Pickles, Potato Bun Served with Hot Honey Chips [794 Kcal]

### BUFF SMASH BURGER (g) (d) ▲

Double Smash Patty, American Cheese, Pickles, Potato Bun, Hot Honey Chips [772 Kcal]

### CHICKEN PICCATA (g) (d) ▲

Skillet-Seared Chicken, Lemon Butter Sauce, Brown Onion Pilaf [704 Kcal]

### TAVERN CHICKEN (d) ▲

Marinated Overnight, Served with Tempered Cucumber Yogurt [530 Kcal]

### WOOD-FIRED SEA BASS (d) (f) ▲

Burnt Lemon, Spinach, Lime Velouté, Trout Roe [641 Kcal]

### LOBSTER GUMBO FRIED RICE (g) (s) ▲

Gumbo Reduction with Andouille Pork Sausages [847 Kcal]

### FUMÉ PRAWNS (g) (d) (s) (a) ▲

Oven Roasted Prawns with Ambad Prawn Pickle, Coconut Velouté, Served with 48 hour Proofed Flatbread or White Rice [564 Kcal]

### CREOLE-SPICED LAMB CHOPS (d) ▲

Jus, Potato & Arugula Salad, Greens, Citrus Extract [866 Kcal]



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