

# LE CAVALIER

AT THE GREEN ROOM

## PETITS PLATS

### OYSTERS

Half dozen East Coast oysters, champagne mignonette

### SHRIMP COCKTAIL

Berberé shrimp aioli, harissa cocktail sauce

### LOBSTER TAILS

Brown butter, apple cider vinegar

### STEAK TARTARE

Filet, preserved citrus, white endive, tzatziki

### SCALLOP CRUDO

Potato sabayon, brown butter, Urfa spice, orange

### RILLONS

Confit pork belly, barberry mustard, pommes  
Darphin

### WATERMELON RADISH

Butter, white anchovy

### HEN OF THE WOODS MUSHROOM

Hazelnut oil, shabazi, shallot verjus purée

### MUSSELS ESCABECHE

Petite ratatouille, pain de campagne

### SOUP À L'OIGNON

French onion soup, gruyère, comté

### SALADE LYONNAISE

Guanciale, croutons, soft-boiled egg,  
champagne vinaigrette

### CAESAR

Avocado, Grana Padano, anchoiade, lemon-  
garlic croutons

### SALADE FIN D'ÉTÉ

Grilled corn and peach, heirloom tomato,  
lemon tahini, garlic breadcrumbs

### SOUPE AU PISTOU

Heirloom beans, basil pesto, zucchini, Israeli  
couscous

## GRANDS PLATS

### GNOCCHI PARISIENNE

Jumbo lump crab, caviar, lemon beurre blanc

### CAMPANELLE PISTOU

Basil pesto, roasted tomato, pine nuts, preserved  
lemon

### MOULES FRITES

Pernod, garlic, shallots

### POULET FRITES

Roasted half chicken, sauce meunière, olives

### STEAK FRITES

Bavette with salsa verde  
Dry-Aged Rib Eye au Poivre /supp.

### CHEESEBURGER LOUIS BALLAST

Smashed, LTO, dijonnaise

### ROMANESCO

Whole-roasted, ratatouille, saffron pilaf

### TROUT AMANDINE

Almond, Tunisian eggplant, espelette

### BRANZINO

Seared whole with blistered herbs, harissa &  
pistachio dukkah

## SIDES

POMME PURÉE

FRITES

HARICOTS VERTS

SALADE VERTE

## TASTING MENU

### ROUGETTE DE VEAU

*for the table, as part of menu tasting*

Veal shoulder, red wine, roasted maitake mushrooms,  
pomme purée, crispy garlic



Chef-Partner Tyler Akin

Summer 2020

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*