

# DINNER

## BAR LOUIS AT THE HOTEL FAUCHÈRE

ISLAND CREEK OYSTERS, cucumber mignonette, American cocktail sauce, lemon  
6 for 18 12 for 32 18 for 45

TROUT DIP, house-smoked trout, horseradish, apple, radish 12

ROASTED GARLIC HUMMUS, radish, harissa, sesame seeds, za'atar pita 11

DEVEILED EGGS, caviar, chives, crème fraiche 10

MALANGA CHIP BASKET, fried malanga root, sea salt 8

LOCAL CHEESE BOARD, house made jam, honey, marcona almonds, quince paste 16

Cheddar: cow's milk (5 Spoke Creamery-Goshen NY),

Hudson Valley Camembert: sheep's & cow's milk (Old Chatham NY),

Cremont Double Cream: goat's & cow's milk (Vermont Creamery-Websterville, VT)

SHRIMP A LA PLANCHA, achiote, garlic, avocado mousse 13

GRILLED SUMMER SQUASH, burnt ricotta, cantaloupe, paprika oil, honey, basil 9

FRENCH BEANS, Serrano ham, scallions, Marcona almonds, lemon 9

### SHARE

FRENCH ONION SOUP, chicken stock, sourdough, gruyere 9

LIBERTY HILL FARM GREENS, St Germain, NJ cucumbers, feta, red onion 9

BABY ICEBERG, Bayley Hazen Blue, grape tomatoes, house-made bacon half 10 / whole 16

BOSTON BIBB SALAD, watermelon radish, avocado "ranch", Espelette fry bread 12

WAGYU STEAK TARTARE, caper, cornichon, radish, watercress, chips 16

MOULES FRITES, shallots, garlic, vadouvan, frites 16

POISSON CRU, ahi tuna, coconut, green apple, cilantro, chiles 15

DUCK AND FIG PÂTÉ, violet mustard, pickles, watercress 14

BLUE CRAB SALAD, cucumber, yuzu, calamansi, tempura, Aleppo pepper 17

SUSHI PIZZA, ahi tuna, tobiko mayo, flying fish roe, tempura rice crust, scallion 19

### FIRSTS

SQUID INK BUCATINI, garlic scapes, sungold tomatoes, fresno chili,  
Meyer lemon bread crumb 20

CAULIFLOWER FRIED "RICE", farro, hon shimeji mushrooms, bok choy, sesame, egg 19

DAY BOAT SCALLOPS, watercress, chanterelles, black garlic 30

WHOLE GRILLED TROUT, Hudson Valley corn, squash, sun-gold tomatoes, herbs 28

*\*limited quantity available each evening*

DUCK BREAST, bok choy, Castle Valley Mill farro, black sesame, Maine blueberry 30

LOCAL CHICKEN, tempura eggplant, seeded-labneh, sesame, cashews, Jasmine 27

STEAK FRITES, 10oz NY strip loin, watercress, black pepper frites, hollandaise 29

DELMONICO STEAK, 22 oz, PA raised, bone-in ribeye, Perrochet potatoes, dijonnaise  
super green spinach 60

### MAINS

### PUB

LOUIS' BISTRO BURGER, Prime Time brisket and chuck blend, 5-Spoke Creamery cheddar,  
lettuce, tomato, onion, frites 14 - add house-made bacon 2; add local duck egg 2

TURKEY BURGER, PA heritage turkey, special sauce, American cheese, B&B pickles, lettuce,  
onion, frites - double 16 / single 13

PERROCHET POTATOES, crispy potatoes, dijonnaise, parmesan, chives 6