

OBÉLIX

// APPETIZERS //

RAMP TART <i>Ramps, Comté, Spring Onion, Pickled Ramp Salad</i>	22
PROVENÇAL WHITE ASPARAGUS <i>Spring Leeks, Thyme Sablé, Sicilian Pistachio, Ramp Sabayon, Caviar</i>	31
OCTOPUS <i>Takoyaki Potato Beignet, Shishito-Scallion Relish, Sunomono, Bonito Kewpie</i>	25
GEM SALAD <i>Gem Lettuce, Crème Fraiche Dressing, Radish, Honeycrisp Apples, Goat Cheese, Brown Butter Breadcrumbs</i>	18
STEAK TARTARE* <i>Filet Mignon, Ramp Gribiche, Fennel Pollen Aioli, Puffed Rice, Mimolette Cheddar</i>	25
ESCARGOTS À LA BOURGUIGNONNE <i>Snails, Garlic, Parsley</i>	18
PÂTÉ EN CROUTE <i>Wild Boar, Duck, Pistachio, Housemade Pastry Dough</i>	21
TÊTE DE COCHON <i>Crispy Pig Head, Plum Glaze, Banchan, Perilla Leaf</i>	21
SOUPE À L'OIGNON GRATINÉE <i>French Onion Soup, Beef Broth, Swiss Cheese, Croutons</i>	16

CAVIAR SANDWICH <i>1oz. Each of Golden Kaluga Caviar, Trout Roe, and Bowfin Roe, Cured Egg Yolk Soubise, Salt and Vinegar Chips, Brioche</i>	125
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-PLATS POUR DEUX-

CHOUCROUTE ROYALE <i>Waygu Pastrami, Escargot Boudin Blanc, Kielbasa, Ham Hock Galantine, Sauerkraut, Accoutrements</i>	55 / 85
CARRÉ D'AGNEAU <i>Herb Crusted Rack of Lamb, Lamb Ribs, Ramp Spanakopita, Greek Mezze, Rosemary Jus</i>	95
BEEF WELLINGTON <i>Filet Mignon, Mushroom Duxelles, Prosciutto, Crêpe, Puff Pastry served with French Fries, Jumbo Green Asparagus, Sauce Au Poivre and Al Pastor Hollandaise</i>	125

// FRUITS DE MER //

6 OYSTERS* <i>On the Half Shell with Apple and Shallot Mignonette</i>	24 / 28
HÛÎTRES CHAUDE* <i>Ramp Butter, Guanciale, Sauce Piquante</i>	20
SCALLOP CRUDO <i>Nori Soubise, Yuzo Kosho Ravigote, Pickled Buddha's Hand</i>	19
GOLDEN KALUGA CAVIAR* <i>Gaufrette Chips, Crème Fraiche, Chives</i>	75

// DUCK //

MACARON AU FOIE GRAS <i>Foie Gras Mousse, Date Jam</i>	6/EACH
FOIE GRAS AND CRISPY RICE <i>Searred Foie Gras, Otoro Tuna, Japanese Mustard, Umeboshi</i>	17/EACH
DUCK CONSOMMÉ <i>Local Ramps, Sachet d'Épice</i>	14
FOIE-CO* <i>Searred Foie Gras, Corn Tortilla, Salsa Macha, Pickled Red Currants, Black Currant Jam</i>	29
LEMONGRASS DUCK SAUSAGE <i>Green Papaya Salad, Peanuts, Nước Châm Gastrique</i>	11
SALADE LYONNAISE "CANARD" <i>Frisée, Escarole, Duck Confit, Duck Egg, Duck-Fat Croutons</i>	21
10-DAY DRY-AGED DUCK BREAST* <i>Rohan Duck Breast, Duck Sausage, Rhubarb Gastrique, Black Garlic & Sake Puree, Duck Gastrique</i>	49

// ENTRÉES //

RATATOUILLE PITHIVIER <i>Eggplant, Zucchini, Bell Peppers, Rainbow Chard, Humboldt Fog Goat Cheese, Sauce Tomato, Pâte Brisée</i>	34
LOUP DE MER* <i>Mediterranean Sea Bass, Braised Artichoke, Tomato Sofrito, pickled green almond, Saffron and Mussel Veloute</i>	39
HALIBUT* <i>Steamed Alaskan Halibut, Korean Seaweed Salad, Yuzu Beurre Blanc</i>	42
PETIT FILET* <i>8 oz., Spring Greens, Green Garlic, Donko Shitake Mushroom, Caramelized Shallot, Fines Herbes Bearnaise</i>	42
CÔTE DE BOEUF* <i>16 oz. USDA Prime Ribeye, Served with French Fries, Maitre d'Butter and Sauce Au Poivre</i>	90

// SIDES //

FRITES <i>with Garlic Aioli</i>	9
JUMBO GREEN ASPARAGUS <i>with Al Pastor Hollandaise, Breadcrumbs</i>	12
MACARONI GRATIN <i>with Raclette Cheese, Breadcrumbs</i>	14
ROASTED CARROTS <i>Vadouvan Curry, Preserved Lemon Yogurt, Marcona Almonds</i>	14

Chef/Owner: Oliver Poilevey | Chef de Cuisine: Nathan Kim | Sous Chefs: Alexander Martinez, Samuel Handwerker | Pastry Chefs: Antonio Incandela, Sarah Perrone

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 4% Charge will be Added for Staff Retention & Given Directly to Back of House Employees