

# CHERCHE MIDI

## DINNER

### APPETIZERS

- KALE SALAD** w. dried cranberries, Stilton, candied pecans, mustard vinaigrette \$19
- LOCAL BEETS SALAD** brebis, pistachios, chervil \$17
- GRILLED OCTOPUS** with fennel, leeks, salsa verde \$21
- ROASTED SQUASH SALAD** cloumage, pears, toasted pumpkin seeds \$16
- BABY LETTUCES** with Dijon vinaigrette \$13
- FROGS' LEGS** green garlic velouté, garlic chips, crisp parsley \$21
- HAMACHI CRUDO\*** w. yuzu, radish, espelette and shiso \$19
- STEAK TARTARE\*** with toasted baguette and market greens \$21
- PAN-ROASTED FOIE GRAS\*** w. green apple and homemade brioche \$29
- POT DE FROMAGE** parmesan custard w. anchovy butter toast \$18

### ENTREES

- HOMEMADE LOBSTER RAVIOLI** in ginger beurre blanc with piquillo peppers \$29
- PAN-SEARED SALMON\*** lentils, cumin-scented yogurt, petite salade \$32
- WHOLE GRILLED DAURADE\*** petite salade, herb oil bouquet \$36
- BACON WRAPPED MONKFISH\*** braised red cabbage, beech mushrooms, port reduction \$31
- ROASTED ROHAN DUCK\*** celery root purée, Brussels sprouts, black plums \$34
- ROASTED CHICKEN BREAST** w. baby leeks, hen-of-the-woods mushrooms and gnocchi \$29

**BLACK LABEL BURGER\*** \$29

prime dry-aged beef cuts with caramelized onions  
and pommes frites

- CHERCHE MIDI BURGER\*** w. bacon marmalade, roasted mushrooms,  
aged Gruyère cheese and pommes frites \$23
- CHERCHE MIDI SALADE NICOISE\*** \$28
- FARRO RISOTTO** with Swiss chard, truffles and Parmesan \$19
- STEAK FRITES\*** w. choice of maître d' butter or Béarnaise sauce \$32
- FILET MIGNON AU POIVRE\*** \$43
- DRY-AGED PRIME RIB\*** cider-braised cipollini and pommes soufflées \$55

### SIDES

- POMMES FRITES** \$10
- ROASTED CAULIFLOWER** with sauce gribiche \$12
- ROOT VEGETABLE GRATIN** w. Gruyere, thyme \$12
- MUSHROOMS AND SPINACH** sautéed with shallots \$12

EXECUTIVE CHEFS: SHANE MCBRIDE AND DANIEL PARILLA

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES WE CANNOT ALWAYS GUARANTEE TO MEET YOUR NEEDS.

## APÉRITIFS – LIQUEURS

AMARO NONINO \$15  
APEROL \$10  
CYNAR \$10  
FERNET BRANCA E MENTA \$10  
LILLET BLANC ET ROUGE \$10  
MARIE-BRIZARD ANISETTE \$10  
LINIE LYSHOLM AQUAVIT \$14  
CHARTREUSE VEP \$26  
PERNOD \$10  
RICARD \$10  
GÉNÉPI \$10  
SUZE \$10  
SALERS \$10  
BONAL \$10  
COCCHI AMERICANO \$10  
TROUSSEPINETTE \$10

## WHISKEY – SCOTCH

ASYLA \$15  
TALISKER 10 \$16  
MACALLAN 12 YR \$17  
MACALLAN 18 YR \$36  
CHIVAS 18 \$20  
ARDBERG 10 YRS \$15  
MONKEY SHOULDER \$12  
PORT CHARLOTTE \$20  
NOAH'S MILL \$14  
OBAN 14 \$25  
LAGAVULIN 16 \$26  
BLANTON'S \$19  
BULLIET \$14  
WHISTLEPIG \$21  
TEMPLETON \$16  
BOOKERS \$20  
JW BLUE \$65  
JW GOLD \$34  
MICHTER'S 10 \$32  
MICHTER'S 20 \$80

## RHUM – CACHAÇA

DAMOISEAU VIEUX \$16  
JM RHUM VSOP \$18  
RHUM NEISSON RESERVE \$28  
CLÉMENT CUVÉE HOMÈRE \$30  
LA FAVORITE BLANC \$15  
SANTA TERESA 1796 \$16  
DIPLOMATICO AMBASSADOR \$53  
PLANTATION 20TH \$37  
ZACAPA 23 \$16  
OLD NEW ORLEANS 3 YR \$15  
NOVO FOGO BARREL AGED \$16  
CLEMMENT SELECT \$15

## COCKTAILS \$16

### LA PECHE

Maker's Mark or Absolut, peach puree,  
Creme de Peche, lemon

### FLOWER OF SCOTLAND

Hendrick's Gin, lemon, fresh basil  
espelette

### JULIA'S BLUSH

Campari, Botanist Gin, lemon, agave

### ANETH

Tito's or Damoiseau blanc,  
dill and cucumber,  
agave, pineapple juice

### MEZCALITO

Fidencio classico, genepy, lime

### ALMOST MIDI\*

Absolut, Aperol, egg white,  
lemon, honey

### OL' SOUR

Maker's Mark Cask Strength, cognac,  
genepy, sweet vermouth, lemon

### BLACK MISSION

Herradura Anejo, fig, lime

### TAJ MAHAL SPRITZ

Champagne, Cocchi American Rosa,  
ginger, kafir lime

### CASTAGNACCIO

Rosé Champagne, cacao,  
rosemary, chestnut honey

### HONFLEUR

Creme de Pomme,  
Bordelet Cidre, sage

### KIR FLORAL

Champagne, Creme Yvette, Byrrh

## TEQUILA – MEZCAL

SIETE LEGUAS \$15  
CASAMIGOS \$20  
SCORPIO REPOSADO \$20  
LOS NAHUALES \$20  
BACANORA CIELO ROJO \$16  
DON JULIO 1942 \$41  
FUENTESECA 12 YRS \$66

## BRANDY – GRAPPA

EL MAESTRO SIERRA \$18  
MARIE DUFFAU \$24  
DARROZE 1990 \$40  
CASTAREDE VSOP \$20  
DELAMAIN VESPER \$34  
GRANDE CHAMPAGNE SURRENE \$30  
DROUHIN 25 YRS \$30  
ROGER GROULT \$16  
GRAPPA MAROLO \$18

## VODKA

CHOPIN POTATO \$16  
TITO'S \$15  
ZUBROWKA BISON GRASS \$15  
GREYGOOSE \$16  
KETEL ONE \$16  
ABSOLUT ELYX \$18

## GIN

PLYMOUTH \$16  
HENDRICK'S \$15  
MARTIN MILLER'S GIN \$15  
BOTANIST \$15  
BOOMSMA OUDE \$16  
DIEP 9 \$15  
TANQUERAY \$15

## BEER

### DRAUGHT

KRONENBOURG 1664 \$11  
BELHAVEN STOUT \$11  
GOOSE ISLAND IPA \$12  
WHITE RASCAL \$11  
PEAK SEASONAL \$10

### BOTTLE

3 MONTS \$19  
ANCHOR STEAM \$10  
AMSTEL LIGHT \$10

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