

Orsay

OYSTERS

Daily Selections from Apalachicola, Louisiana, Washington State, British Columbia, and the Eastern Seaboard

MARINATED CALAMARI

Avocado, olives, fresh tomato, extra virgin olive oil 9

RAW BAR

PLATEAUX (PETITE / GRAND)

Petite serves 2-3, oysters, marinated calamari, mussels, shrimp 28

Grand serves 4-8, oysters, marinated calamari, mussels, shrimp, one whole lobster 78

SHRIMP COCKTAIL

Poached wild Georgia shrimp, cocktail sauce, fresh grated horseradish 15

SEA SCALLOP TARTARE

Key lime, cucumber, jalapeno, pommes gaufrettes 11

House-Made Charcuterie

PÂTÉ DU JOUR

Dijon mustard, cornichons 8

DUCK RILLETTES

Pommery mustard, cornichons 10

TROIS FOIE MOUSSE

Chicken liver, duck liver, foie gras, red onion marmalade 9

CHARCUTERIE PLATEAU

Pate, mousse, rillettes, serves 2-4 23

Appetizers

OLIVE OIL MARINATED OLIVES

Marcona almonds, lemon zest 8

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, thyme 11

ROASTED OYSTERS

Eden Farms bacon, spinach, Parmigiano Reggiano 9

SEA SCALLOPS

Roasted beets, truffled goat cheese, citrus vinaigrette 16

SAUTEED CALAMARI

Tomato, basil, nicoise olives 9

ESCARGOTS

Mushrooms, lemon, garlic, butter 11

HUDSON VALLEY FOIE GRAS

Vanilla roasted pear, pear puree, house made brioche 22

STEAK TARTARE

Capers, red onion, mustard oil 12

PLAT DE FROMAGE

Daily selections 3 for 12 / 5 for 18

Soups & Salads

ONION SOUP

Crispy baguette, broiled Gruyere 8

SOUP DU JOUR

Daily selection 7

HARICOTS VERTS SALAD

French green beans, roasted hazelnuts, crème fraiche vinaigrette 8

ORSAY SALAD

Baby lettuces, Parmigiano Reggiano, red onion, Dijon champagne vinaigrette 8

SPINACH SALAD

Blue cheese, spiced pecans, granny smith apples, bacon vinaigrette 9

PORTOBELLO SALAD

Baby lettuces, portobello mushroom confit, red onion, warm goat cheese fritters, balsamic portobello vinaigrette 11

Sandwiches

HAMBURGER

Grass fed beef, roasted tomato, crispy shallots, house made brioche bun, pommes frites 13

CROQUE MADAME

Spiced pork shoulder, broiled gruyere, baguette, roasted garlic cream, soft fried egg, petite salad 13

ORSAY BURGER

Grass fed beef, seared foie gras, red onion marmalade, house made brioche bun, pommes frites 30

Entrees

QUICHE

Wild mushrooms, spinach, Gruyere, petite salad 12

SPRING VEGETABLE SHEPHERD'S PIE

Seasonal vegetables, wild mushrooms, mushroom broth, mashed potato crust 14

PRINCE EDWARD ISLAND MUSSELS FRITES*

White wine, garlic, butter, thyme, house-made pommes frites 19

CAROLINA TROUT

Glazed haricots verts, Marcona almonds, fingerling potatoes, lemon brown butter vinaigrette 19

WHOLE ROASTED LOUP DE MER

Artichokes, carrots, nicoise olives, roasted fingerling potatoes, tomato confit, vegetable nage 32

LOBSTER RISOTTO

Whole poached Maine lobster, lobster roe, asparagus, roasted lobster reduction 38

PAN ROASTED CHICKEN

Ragout of spring vegetables, truffled mashed potatoes, roasted poultry jus 19

CASSOULET

Duck leg confit, braised white beans, Andouille sausage, Eden Farms bacon, roasted pork 21

BOUILLABaisse

Assorted fish, sea scallop, wild Georgia shrimp, calamari, Pernod, saffron tomato broth 28

MAPLE LEAF FARMS DUCK BREAST

French green lentils, Eden Farms bacon, parsnip puree, roasted duck jus, crispy parsnips 25

EDEN FARMS BERKSHIRE PORK CHOP

Braised cabbage, roasted fingerling potatoes, Pommery mustard cream 22

RAGOUT OF GROVE FARMS LAMB

Pappardelle, tomato, rosemary, Parmigiano-Reggiano 22

STEAK FRITES

Hanger steak, red wine jus, house-made pommes frites 21

FILET MIGNON

Truffled mashed potatoes, wild mushrooms, Eden Farms bacon, asparagus, red wine jus 34

GROVE FARMS LAMB SHANK

Moroccan spices, couscous, Marcona almonds, English pea coulis, Granny Smith apple gremolata 30

Vin de Table

5 / 20

SPARKLING WINE

ROSE WINE

WHITE WINE

RED WINE

Sides

POMMES FRITES*

5

SAUTEED SPINACH

6

SPRING VEGETABLE

RAGOUT 6

MASHED POTATOES

5

CREAMED SPINACH GRATIN

8

GLAZED HARICOTS VERTS

5

The consumption of raw or undercooked foods may increase the risk of food borne illness. There is a risk associated with consuming raw oysters. If unsure of your risk, consult a physician... Or you could just live dangerously.

*Pommes frites and other fried foods are fried in a blend of vegetable oil and flavorful animal fats.
18% gratuity added to parties of 6 or more/cake plating \$2.50 per guest

EXECUTIVE CHEF BRIAN SIEBENSCHUH • SOUS CHEFS KAREY SOTTILE & MIKE MCKINNEY • 3.09.10