

# Christopher's

## First Plates

- Soup du Jour 7 \*
- Roasted Red Bell Pepper Soup 7 \*
- Wild Mushroom Soup w/ Foie Gras 18 \*
- Alsatian Onion Tart w/ Frisée & Bacon 12 \*
- Terrine of Hudson Valley ABC Foie Gras  
& Pedro Ximénez Reduction 24 \*
- Tempura Calamari w/ Frisée & Mustard Aioli 12 \*
- Escargot en Croute w/ Garlic Herb Butter 14 \*
- Merguez Sausage w/ Cous Cous 12 \*
- Terrine of Mousse of Foie Gras served w/ Brioche 48 \*  
12 oz's

## Salads

- House-Made Ricotta, Roasted Duncan Farm Beets  
& Apple Cider Vinaigrette 14 \*
- Frisée w/ Poached Egg, Bacon & Sherry Vinaigrette 12 \*
- Christopher's House-Smoked Salmon 16 \*
- Caesar Salad w/ White Anchovies 10 \*
- Arugula w/ Point Reyes Blue, Fennel & Poached Pear 10 \*
- Butter-Poached 1/2 Lobster, Arugula, Pine Nuts  
& Roasted Fennel Vinaigrette 18 \*
- Duck Confit w/ Mixed Greens, Cypress Truffle Tremor Goat  
Cheese & Cognac-Infused Cherry 16 \*
- Mixed Grill w/ Merguez Sausage, Chicken & Steak 16 \*
- Parmesan-Encrusted Goat Cheese w/ Bacon 9 \*

## Fish

- Lobster Pot Pie 38 \*
- Steamed Mussels w/ Spanish Chorizo  
& White Wine Broth 16 \*
- Filet of Salmon w/ Choice of Mixed Greens  
& Lemon Vinaigrette or Seasonal Vegetables 18 \*
- Fish du Jour - market price \*
- Scallops du Jour 38\*

## Meat

- 32oz. Grilled Bone-In Prime Rib "Côte de Bœuf"  
(Serves 2) 64 \*
- 12oz. Prime New York, Cast Iron-Seared & Pepper-Crusted 38 \*
- Roasted Foie Gras Prepared Sous Vide  
Full Lobe (1lb.) 110 \* Half Lobe (8oz.) 55 \*
- Smoked Truffle-Infused Filet Mignon 38\*
- Hanger Steak w/ Sautéed Shallots 26\*
- Rack of Lamb w/ Thyme Jus 38 \*
- Roasted Chicken Breast w/ Wild Mushrooms 28 \*
- Duck Two Ways 34 \*
- 8oz Burger w/ Mixed Pommes Frites 11 \* Add Toppings 2 Each Item  
Gruyère, Mimolette, Cheddar, Blue Cheese, Mushrooms, Shallots, egg or Bacon

**Add Lobster 1/2 tail or Foie Gras \$ 18**

## Wood Oven Pizzas

- Duck Confit, Goat Cheese & Fig 18 \*
- Sopressata & Fresh Ricotta 14 \*
- Goat Cheese & Roasted Garlic 12
- Wild Mushrooms, Shallots & Arugula 16
- Tomato Trio, Mozzarella & Basil 12
- Pizza du Jour - Market Price
- Foie Gras, Andouillette, Boudin Noir & Goat Cheese 26 \*

## Platters

- Seafood 49 \*  
Crab, Lobster, Mussels, Shrimp & Oysters  
Add-Ons: 1/2 Lobster 18, Crab 6 Oz. 18, Oysters 2.75  
each, Shrimp 2.75 each  
& Mussels 6 for 2.75
- Charcuterie 18 \*
- Charcuterie & Cheese 25 \*
- Osetra Karat Caviar 1oz 140 \*
- Russian Origin, Israeli Farm-Raised  
Crème Fraîche, Lemon & Brioche Points

## 6 Course Tasting Dinner 75●

Ever-changing, Always Fresh and Showcasing  
Seasonal Items

## Optional Wine Pairing 25●

See Your Server For Details

●Price Per Person, Tax & Gratuity Extra

## Sides 8

- Mac n' Cheese au Gratin w/  
Ham
- Sautéed Spinach
- Truffled Frites
- Mixed Pommes Frites
- Yam Frites
- Gnocchi
- Curried Duck Frites
- Gruyère Pommes Purée
- Brussel Sprouts
- Potatoes au Gratin
- Risotto du jour w/Vegetables

## Cheese

Choose Four, Served w/ Hone  
Comb 18

## Sheep

- Manchego, Spain
- Parmigiano Reggiano Italy
- Ossau-Iraty, France
- Papillon Perail de Brebis,  
France

## Cow

- Fromage d'Affinois, France
- Tête de Moine, Switzerland
- Brillat-Savarin, France
- House made Ricotta
- Époisses, France
- Point Reyes Blue,  
California

## Goat

- Garotxa, Spain
- Farmhouse Chèvre,  
California
- Bijou, Vermont
- Cypress Truffle Tremor  
California

## Cow & Goat

- Robiola, Italy

Add Fruit 4

House-Marinated Olives 4

## Nightly Specials

Mon.	Tue.	Wed.	Thu.	Fri.	Sat.	Sun.
Veal Breast	Rabbit *	House Pancetta	Short Ribs	Pied de Cochon	Lamb Shank	Seafood Assortment*

Christopher Gross - Chef

Paola Embry - Wine Director

Gratuity of 20% will be added to parties of 6 or more

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.