

# DINNER

Petite Salad Summer greens	<b>9</b>	Bastilla Pigeon pie with red charmoula	<b>24</b>
Betraves Beet salad with watercress, chevre, pinenuts, Champagne vinaigrette	<b>13</b>	Tarte Flambée Ras al hanout-cured pork belly, fresnos, Mornay on sourdough crust, Herbs de Provence, pickled red onions	<b>17</b>
Saffron Lobster Bisque Herbs de Provence, crème fraîche	<b>19</b>	Moroccan Lamb Shank Za'atar Israeli couscous, spicy Moroccan mint tea	<b>41</b>
Moules Frites White wine, Herbs de Provence	<b>19</b>	*Mama Fhima Paella What else can we say?	<b>40</b>
Lamb Cigars Phyllo-wrapped Moroccan ground lamb with toasted powdered almonds, harissa aioli	<b>19</b>	*Wagyu Maître D' Herb butter, asparagus bouquet	<b>69</b>
Petit Spaghetti Fruits de Mer White wine, parmiagiano-reggiano, Herbs de Provence, red chili flakes, seasonal seafood variety	<b>36</b>	Moroccan Fried Chicken & Waffles  *Ribeye	<b>27</b>  <b>46</b>
Rigatoni Bolognese Red wine, sundried tomatoes, ground Australian lamb and ground Minnesota chuck brisket	<b>32</b>	Asparagus, English cucumbers, tomato mint salsa, pasteles	<b>25</b>
Seafood Tagine Red charmoula, seasonal seafood variety	<b>41</b>	Salmon & Chickpeas Chickpeas, tomato confit, seared salmon	<b>32</b>
Taste of Morocco Hummus, shakshuka, Moroccan olives, falafel, roasted pepper, yogurt	<b>19</b>	Gastrique Short Ribs Sweet herb cream of farro grains	<b>32</b>
*Seasonal Catch Pan-seared with Andalouse salsa, patatas bravas	<b>MP</b>	*Kefta Kebab Saffron rice, red charmoula, cumin yogurt	<b>23</b>
*French American Burger Brioche bun, chuck brisket mix, gruyere, tomato aioli, melted Roquefort fries	<b>22</b>	<b>SIDES 12</b> Israeli couscous, za'atar spices Pommes frites, tomato aioli and truffle aioli Saffron basmati, English peas Patatas Bravas Pasteles	
Lobster Tacos (2) Andalouse salsa, crème fraîche	<b>32</b>	Many dietary restrictions can be accommodated, please ask your server	

Dear Valued guest,

In order to ensure that we have the highest hourly wage for all of our employees as well as include health benefits, and in continuing to keep the highest standard for quality and service while maintaining competitive menu pricing, a 5% service fee will be added to your food and beverage. This is not a tip. Thank you for your continued support and patronage!

\*This item may contain raw or undercooked, or contains (or may contain) raw or undercooked ingredients  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk for