le petit village

SALADS

salad du jardin
baby lolla rosa, endive, red watercress, frisee with raw honey-cider dressing, apples 18

tuna niçoise salad
ahi tuna, baby gem lettuce, fingerling potatoes, haricots verts, nicoise olives, quail egg, confit tomato, anchovies 24

beet salad
pickled pearl onion, whipped goat cheese, cara cara orange, citrus-beet reduction 19

LARGE PLATES

pappardelle
wild mushroom and celeriac ragu, fresh herbs, confit tomatoes 28

ratatouille
zucchini, eggplant, charred tomato, sourdough 32

le burger
dry-aged beef, brioche bun, red onions, butter lettuce, tomato, Gruyère cheese, chef's sauce 28

steak au poivre with frites
NY strip, au poivre sauce 54

spring chicken
fines herbes butter, truffle chicken jus, baby carrots, herb salad 36

moules marinières
fumet, leeks, baguette 32

branzino
grilled whole branzino, grilled lemon, olive tapenade 40

poached halibut
asparagus, trout roe beurre blanc, herbs 46

COCKTAILS

SOUPS

french onion
caramelized onion, veal demi, gruyere cheese, sourdough croutons 18

soup aux truffes
truffles, chicken consomme, young carrots, shimeji mushroom, puff pastry 24

RAW BAR

east coast oysters
mignonette, tabasco, lemon
18/36

seafood tower
tuna tartare, east coast oysters, poached shrimp, lobster, mignonette, cocktail sauce, lemon, tabasco
68

shrimp cocktail
poached shrimp, cocktail sauce, lemon
24

SIDES

bread basket
selection of 4 breads 8

haricots verts
green beans, marcona almonds, fines herbes 16

frites
aioli 14

pommes puree
yukon gold potatoes 14

wild mushroom fricassee
seasonal mushrooms 16

grilled asparagus
preserved lemon, olives, extra virgin olive oil, fines herbs 16

LPV PETIT PLATES

escargots
garlic-parsley salted butter, crumbs, grilled baguette 28

foie gras
blackberry gel, toasted brioche, pickled blackberries 32

wagyu steak tartare
wagyu beef, classic condiments, gaufrette potatoes 32

lamb chops
spiced-crusted lamb, pomegranate molasses gastrique, sauce vert, pomegranate 38

duck confit
hudson valley rohan duck, parsnip puree, parsnip crisps, cherry gastrique 32

grilled artichoke
artichoke hearts, fire roasted pepper-tomato sauce, persillade, pickled onion 18

baked camembert
rosemary honey, puff pastry 36

cheese board
chef's selection - 3 or 5 cheese 24/40

charcuterie board
selection of cured meats, pate, pickles, fruit preserves & condiments 24/40

crudites
breakfast radish, baby carrots, cherry tomatoes, persian cucumber, endive, baby lettuce, green goddess dressing 24

P.S. Don't forget to have a good time

Join us for L'apéro - happy hour
Monday - Friday 5 pm to 7 pm

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness