



bistro & oyster bar

BY CHEF DANIEL BOULUD

Wild Mushroom Soup

Celery Variations

Line-Caught Tuna “a la Niçoise”

Tuna Confit, Tomatoes, Boiled Egg, Potatoes

Olive, Fine Beans, Tonnato Dressing

Kale Caesar Salad

Garlic & Anchovy Dressing, Farm Egg, Aged Parmesan



Frenchie Bánh Mì

Parisian Ham, House Made Pâté, Pickles, Coriander

Jalapeño Aioli

The db Club Sandwich

Smoked Turkey, Bacon, Egg, Avocado, Lettuce Tomato

Pullman Bread

Daniel Boulud's Pain Bagnat

House-Cured Tuna Sandwich, Olive, Avocado, Egg, Lettuce

Tomato, Aioli