

Orsay

raw bar

Fresh Shucked Oysters

Rotating daily selections from Florida, Texas, Louisiana, British Columbia, Washington State, and the Eastern seaboard, as available
Gulf Coast / East Coast / West Coast
\$4** \$4** \$4**

All served with house made cocktail sauce with fresh grated horseradish, and a redwine-shallot mignonette*

MARINATED CALAMARI

Lemon, parsley, olives, tomato, evoo \$13

SHRIMP COCKTAIL

Wild local shrimp, cocktail sauce, fresh grated horseradish \$18

SCALLOP TARTARE

Cucumber, jalapeno, lime vinaigrette, fleur de sel, house-made potato crisps \$16*

SMOKED TROUT SPREAD

Olive oil-cornmeal cracker, dressed arugula \$16

SCALLOP CRUDO

Pickled red pepper, radish, Granny Smith, haricot vert, Champagne vinegar, basil oil, Maldon \$16

KING CRAB TOAST

Tarragon aioli, shaved radish, celery leaves \$22

House-Made Charcuterie

PÂTÉ DU JOUR

Dijon mustard, cornichons \$14

TROIS FOIE MOUSSE

Chicken liver, duck liver, foie gras, red onion marmalade \$14

SEASONAL RILLETTES

house made accoutrements \$14

CHARCUTERIE PLATEAU

Pate, trois foie mousse, seasonal rillettes, boudin blanc, accoutrements \$44

Appetizers

ROASTED OYSTERS

Eden Farms bacon, spinach, Parmigiano \$18

SAUTÉED CALAMARI

Tomato, basil, nicoise olives \$13

ESCARGOT

Mushrooms, lemon, garlic butter \$18

SEARED SEA SCALLOPS

Sauce soubise, carrot, celery, Swiss chard, salt cured lemon, truffle oil \$18

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, butter, thyme \$18

HUDSON VALLEY FOIE GRAS

Crispy custard bread, red onion marmalade, hazelnut puree, beet fluid "jelly", sweet tea-sorghum reduction \$28

TOMATO TARTARE

Capers, red onion, mustard oil, toasted crostini \$13

STEAK TARTARE

Capers, red onion, mustard oil, toasted crostini \$18*

LOBSTER MAC 'N' CHEESE

Cavatappi, garlic cream, mornay, lobster reduction, fines herbes, Gruyere & Parm \$22

Soups & Salads

ONION SOUP

Crispy baguette, broiled Gruyere \$16

SOUP DU JOUR

Daily selection \$14

HARICOTS VERTS SALAD+

French green beans, roasted hazelnuts, crème fraiche vinaigrette \$14

ORSAY SALAD+

Locally grown Bacon Farms lettuces, red onion, Parmigiano-Reggiano, Dijon-Champagne vinaigrette \$14

SPINACH SALAD+

Blue cheese, spiced pecans, Granny Smith apples, bacon vinaigrette \$14

CAESAR SALAD+

Little Gem lettuce, salt cured lemon & egg yolk, shaved Parmigiano-Reggiano, fried capers, Boquerone-caper crouton, traditional Caesar dressing \$16**

* add chicken breast or hanger steak to your salad \$16

Fromage

SAINT-ANDRÉ

Normandy, FR, cow's milk, soft, dense & tangy

REYPENAER

Utretch, NL, cow's milk, semi-hard, buttery & nutty

TEA HIVE

Uintah, UT, cow's milk, semi-hard, citrus & black tea

GRAND NOIR

Allgäu, DE, cow's milk, blue, soft, sweet & fruity

Cured Meats

PARMA PROSCIUTTO

Duroc pork ham, sea salt, aged 3 years

BRESAOLA

Waygu eye of round, rosemary, thyme, juniper

DUCK PROCIUTTO

House cured Maple Leaf Farms Duck Breast

LOMO

Berkshire pork loin, black pepper, fennel seed

1 FOR \$8 - 3 FOR \$21 - 5 FOR \$30

Sandwiches

CROQUE MADAME

Spiced pork shoulder, broiled gruyere, baguette, roasted garlic cream, soft fried Black Hog Farm's egg, petite salad \$18

HAMBURGER

Certified Angus beef, roasted tomato, sliced raw red onion, dill pickles, house-made bun, pommes frites \$18*^

ORSAY BURGER

Locally raised grass fed beef, seared foie gras, red onion marmalade, house-made bun, pommes frites \$40*^

Sides

SAUTÉED SPINACH

\$8

CREAMED SPINACH

GRATIN

\$10

POMMES FRITES*

\$8

VEGETABLE RAGOUT

\$10

BLACK TRUFFLE

MAC N'CHEESE

\$12

TRUFFLED MASHED

POTATOES

\$9

BRUSSELS SPROUTS &

EDEN FARMS BACON

\$10

Entrees

VEGETABLE SHEPHERD'S PIE

Butternut squash, parsnips, haricot verts, roasted grape tomatoes, pearl onions, mushrooms, mashed potato crust, white truffle oil \$22
-Add slow braised pork for \$12

PRINCE EDWARD ISLAND MUSSELS FRITES

White wine, garlic, butter, thyme, house-made pommes frites \$31^

CAROLINA TROUT

Glazed haricots verts, Marcona almonds, fingerling potatoes, lemon-brown butter vinaigrette \$30

PAN ROASTED FISH

Anson Mills antebellum grits, creamed corn, Eden Farms bacon, lobster roe butter, upland cress \$38

SEARED SEA SCALLOPS

Butternut risotto, butternut squash puree, Prosciutto stock, pea tendrils, Dijon-champagne vinaigrette \$38

BOUILLABAISSÉ

Fresh fish, local shrimp, sea scallop, calamari, mussels, Pernod, hearty saffron-tomato broth \$34

LOBSTER POT PIE

Whole poached Maine lobster, heirloom carrots, fennel, radish, asparagus, english peas, house-made pink peppercorn biscuit, roasted lobster reduction \$45

CASSOULET

Duck leg confit, lima beans, Great Northern beans, caramelized pearl onions, English peas, boudin blanc, fresh lamb bacon, Prosciutto di Parma, fried sage \$30^

PAN ROASTED DUCK BREAST

French green lentils, Eden Farm's bacon, carrot puree, roasted duck jus, crispy carrots \$36*^

SPRINGER MT. FARMS CHICKEN

Seared breast, braised thigh & leg, fingerling potatoes, roasted shallot, heirloom carrot, roasted mushrooms, bacon, red wine-poultry jus \$31

EDEN FARMS BERKSHIRE PORK CHOP

Braised cabbage, roasted fingerling potatoes, Pommery mustard cream \$36

BEEF STROGANOFF

Red wine braised beef short ribs, crème fraiche, leeks, roasted mushrooms, pappardelle \$29

STEAK FRITES

Seared hanger steak, red wine jus, house-made pommes frites \$31*^

FILET MIGNON

Truffled mashed potatoes, mushrooms, Eden Farm's bacon, roasted brussels sprouts, red wine jus \$48*

Dietary restrictions? Ask about our Gluten Free or Vegan/Vegetarian options.

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 61C-4.010(8), Florida Administrative Code

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code

^Pommes frites and other fried foods are fried in a blend of vegetable oil and flffflflavor-ful animal fats.