



RAW BAR

PETIT TOWER 1/2 dozen oysters, shrimp cocktail, scallops	65
GIGI’S TOWER dozen oysters, shrimp cocktail, scallops, kanpachi crudo	115
GRAND TOWER dozen oysters, shrimp cocktail, scallops, kanpachi crudo petrovich royal osetra caviar	180

OYSTERS mignonette, lemon, hot sauce	24/48
SCALLOPS ON HALF SHELL blood orange, garum, crispy shallot	24/48
SHRIMP COCKTAIL cocktail sauce	26

KANPACHI CRUDO mandarin, meyer lemon dashi, calabrian oil, coriander blossom	23
CAVIAR TOAST petrovich royal osetra, brioche, crème fraîche	65
CAVIAR SERVICE 30g petrovich royal osetra, chive crème fraîche, brioche	175

APPETIZERS

FRESH BAGUETTE cultured butter <i>add caviar +24</i>	8
ESCARGOT green garlic butter, baguette	21
FRENCH ONION SOUP emmental, gruyere	21
PEI MUSSELS house-made merguez, green garlic, roasted peppers	24
CHICKEN LIVER MOUSSE red wine gelée, baguette, house pickle	23

LITTLE GEM SALAD almonds, feta, radish, fennel	19
ENDIVE SALAD harry’s berries strawberries, mimolette, pistachios, honey-black pepper sherry	23
STEAK TARTARE gribiche, cured egg yolk, baguette	26
GARGANELLI PETIT POIS tutti frutti farms peas, preserved lemon, pecorino & pea fondue	30

ENTREES

SEARED BRANZINO morels, delta asparagus, beurre blanc	39
CHEESEBURGER comté, pickles, onion, lettuce, frites	29
BRAISED SHORT RIB “bourguignon” potato purée, red pearl onion, royal trumpet mushroom	48

MUSHROOM TAGLIATELLE chestnuts, wild mushrooms, crème fraîche, petite red mustard	35
HALF CHICKEN confit leg & thigh, pan-roasted breast, acorn squash, sherry poulet jus	42
STEAK FRITES 9oz prime striploin, sauce au poivre	65

SIDES

FRITES aioli	10
POTATO PURÉE chive	15

DELTA ASPARAGUS chervil, chive	15
BROCCOLINI weiser farms broccolini, broccoli pistou, preserved lemon, crispy garlic	15

WINES BY THE GLASS

SPARKLING

NV Brut, Vouvray Sylvain Gaudron “Blanc de Chenin” Loire, FR	16/72
NV Extra Brut, Bolieu “Pepin de Vigne” Champagne, FR	32/144

WHITE

2022 Bordeaux Blanc , Clos des Lunes “Lune d’Argent” Bordeaux, FR	15/68
2022 Sancerre , Ronsard “La Pleiade” Loire, FR	18/81
2022 Gruner Veltliner , Stift Goettweig “Messwein” Kremstal, Austria	17/77
2023 Chardonnay , Rosensin “Coquelicot” Santa Ynez, CA	18/81

ORANGE

2023 Colombard/Gewurtaminer , Tinto Amorio “Bheeyo” Healdsburg, CA	16/72
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ROSÉ

2022 Nebbiolo/Dolcetto , Flora & Fauna “Idlewild”, Geyserville, CA	16/72
2022 Grenache Blend , La Fête du Rosé, Côtes de Provence, FR	16/72

CHILLED RED

2022 Gamay , Vincent Giraudon “Tentation” Cote Roannaise, FR	17/77
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RED

2020 Gamay , Domaine Des Nugues “Gilles Gelin” Beaujolais, FR	18/81
2022 Pinot Noir , Domaine Camp-Atthalin “Le Mont Battois” Beaune, FR	26/117
2018 Bordeaux Blend , Chateau D’Arsac “Le Kid d’Arsac”, Margaux, FR	19/85
2019 Chateau Neuf de Pape , Domaine de Cristia, Rhone, FR	34/153

COCKTAILS 18

DÉESE DE LA NOCHE

tequila, hibiscus syrup, fresh lime, chili
tincture, cab franc float

LA PICOSA (house old fashioned)

coconut washed mezcal, diplomatico aged rum, chi-
potle-habanero

UNCLE JON’S GIMLET

gwendoline gin, peach, aperol, fresh lime, sage

THE WILMOT

plymouth gin, dry vermouth, pickled cornichon

GIGI’S COSMOPOLITAN

tito’s vodka, raspberries, lime, royal combier orange
liqueur, rose water

STOCKTON SPECIAL

rye, amaro del etna, sweet vermouth, bitters, meyer
lemon tincture

SMOKE & MIRRORS

tequila, crème de violette, ginger, activated charcoal

NEGRONI BLANC

mezcal, lillet blanc, suze, orange bitters

LA PETITE COQUETTE

fords gin, green chartreuse, almond orgeat, mint, lime

ESPRESSO MARTINI

vodka, espresso, crème de cacao, nola coffee liqueur

ZERO PROOF

GIFFARD APERITIF SPRITZ	14
FAUX NEGRONI	14
petit berét botanic, melati amaro, giffard aperitif	
PALOMA LA GENTILE	14
peruvian agave, fresh grapefruit, lime, chili syrup, soda	