

Stem



ONE NIGHT ONLY!
PARISIAN POP-UP



Thursday, JUNE 23



BEVERAGES

THE GREEN HOUR *conniption american dry gin, honeysuckle, herbsaint, lemon, orange* 12
CASSIS & DESIST *ketel citron, crème de cassis, pineapple, lemon* 12
RED, RHONE BLEND *ogier expérience "lou caminé" • lirac, france 2018* 12
WHITE, CHARDONNAY *famille paquet • burgundy, france 2019* 15
UNIBROUE 'LA FIN DU MONDE' BELGIAN TRIPEL *quebec, canada • 9.0% abv* 8

SMALL PLATES

CROQUE MONSIEUR *mornay, gruyere, ham, french loaf*..... 13
STEAK TARTARE *espelette aioli, pickled vegetables, toasted baguette* 18
BRIE E CHAMPIGNON GALETTE *brie and mushroom buckwheat crêpe* 12
ESCARGOT *garlic butter, parsley, parmesan, toast points* 17

LARGE PLATES

DUCK CASSOULET 34
confit duck leg, white beans, house sausage, mirepoix, fine herbs, baguette
BEEF BOURGUIGNON 32
red wine braised short rib, carrots, turnips, pommes robuchon
TUNA NIÇOISE 36
chili-rubbed rare tuna, niçoise tapanade, haricot vert, fingerling potatoes, preserved tomatoes, deviled egg
MOULES PROVENCAL FRITES 22
fennel, tomato, white wine, fine herbs, pommes frites

SIDES

POMMES ROBUCHON 12
POMMES FRITES *truffle mayo* 7
RATATOUILLE 8

DESSERTS

CRÊPES SUCRÉES 11
mascarpone, nutella, candied hazelnuts
GUAFRES-FRENCH WAFFLE SUNDAE 12