

L'ADRESSE

AMERICAN BISTRO

DINNER

RAW

EAST COAST OYSTERS **19 / 35**

cocktail sauce, Cabernet Sauvignon mignonette

TUNATARTARE **29**

pineapple, red onion, micro cilantro, poke sauce,
avocado mousse

STARTERS

HEART OF PALM TARTARE (VE) **25**

avocado, mango, fennel, crouton

HOUSE BAKED FOCACCIA (V)**8**

served with gochujang butter

MEZZE **32**

beet hummus, tzatziki, meatballs, dolma, feta cheese,
naan bread

L'ADRESSE ONION SOUP **19**

veal stock, sherry wine, sourdough croutons, Gruyere,
Parmigiano Reggiano

CRISPY CALAMARI**25**

spiced coating, zucchini rings, spicy tomato sauce

WINE PLATE **27**

prosciutto, spicy salami, fennel salami, asiago, blue
cheese, brie, apricots, fig jam, mix nuts

SALADS

add chicken **12**/shrimp **12**/yellowfin tuna **17**/ NY Strip **21**/
Beyond meat patty**12**/ salmon fillet**19**

CAESAR SALAD **25**

baby romaine, anchovy, pickled onion,
sourdough croutons

BURRATA & FRESH FENNEL SALAD (V) **27**

roasted red grapes, fennel pollen, Parmigiano
Reggiano, parsley

BURGERS

served with side salad or french fries

TRUFFLE BURGER **42**

balsamic onions, Gruyere, truffle aioli, arugula, truffle
fries, fresh truffles, brioche bun

choice of: 8oz Black Angus patty or Beyond meat patty

L'ADRESSE BURGER WITH CHEESE **29**

8oz Black Angus patty, Boston lettuce, onion, tomato,
pickles, relish, brioche bun or lettuce wrap bun
choice of: American, Cheddar, Gruyère

SEA

SALMON & GOCHUJANG FRIED RICE **39**

Faroe Islands salmon, bok choy, fresno

SEARED SEA SCALLOPS **49**

cauliflower truffle purée, hazelnut brown
butter, vincotto

GRILLED BRANZINO **45**

broccolini, parsnips, pecan salsa macha, chili
crisp

LAND

12oz NY STRIP **65**

bone marrow bearnaise

STEAK FRITES **55**

8 oz Filet Mignon, green peppercorn sauce, truffle
fries

BRICK CHICKEN **38**

mustard sauce, haricots verts, lemon, parsley

LAMB CHOPS**55**

Moroccan rub, yakitori glaze, pomme puree

FLOUR, WATER, RICE

add chicken **12**/shrimp **12**/yellowfin tuna **17**/ NY Strip **21**/
Beyond meat patty **12**/salmon filet **19**

WILD MUSHROOM RISOTTO (V) **36**

king trumpet, oyster mushroom, shimeji, Parmigiano
Reggiano, chives
add seasonal truffles **25**

RED CURRY SEAFOOD PASTA **42**

lobster, scallops, shrimps, coconut cream, Thai basil,
mint

BLACK TRUFFLE GNOCCHI (V) **39**

truffle sauce, Parmigiano Reggiano, chives, fresh
truffles

SIDES

SAUTEED WILD MUSHROOMS (V)**15**

king trumpet, oyster, shimeji, shiitake,
Parmigiano Reggiano

TRUFFLE FRIES (V)**15**

Parmesan, chives

ROASTED VEGGIES (VE)**15**

asparagus, broccolini, baby zucchini

BRUSSELS SPROUTS **15**

Chinese sausage, basil pesto, chili lime
vinaigrette

ADD SEASONAL
TRUFFLES
FORAGER'S PRICE

*(V) Vegetarian
*(VE) Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server or manager if any member of your party has a food allergy or dietary concern. A 20% service charge will be added to parties of six or more. We kindly ask no more than 4 credit cards per table

L'ADRESSE

AMERICAN BISTRO



WINE BY THE GLASS

Sparkling

PINOT NOIR, CHARDONNAY, PINOT MEUNIER
POMMERY POP EXTRA DRY 187ml **25***
Champagne / France

GLERA
RUGGERI ARGEO PROSECCO BRUT **15 / 70***
Veneto / Italy

375ML
PINOT MEUNIER, PINOT NOIR, CHARDONNAY
BILLECART- SALMON BRUT RESERVE **70***
Champagne, France

White

CHENIN BLANC
DOMAINE LE CAPITAINE **16/70***
Loire Valley / France

SAUVIGNON BLANC
DOMAINE DES MAZELLES **18/75***
Loire Valley / France

CHARDONNAY
SIDURI WILLAMETTE VALLEY **20 / 90***
Oregon / United States

PINOT GRIGIO
DIPINTI **15/65***
Trentino-Alto Adige / Italy

Rosé

GRENACHE, CINSAULT, SYRAH
CHATEAU DE L'ESCARELLE **16 / 70***
Mediterranee / France

Red

MERLOT, CABERNET FRANC
CHATEAU YON LAVALLADE **19/80***
Saint-Emilion, Bordeaux / France

PINOT NOIR
LA CREMA MONTEREY **18/80***
California / United States

CABERNET SAUVIGNON
BONANNO **24 /105***
Napa valley, California/ United States

MALBEC
ANDELUNA CELLAR **18 /80***
Mendoza / Argentina

BOTTLED BEER

METEOR PILSNER, France **10**
WEIHENSTEPHANER LAGER, Germany **10**
MONTAUK, WAVE CHASER IPA, USA **9**
FOUNDERS PORTER, USA **9**



COCKTAIL SELECTION

FRENCH 75 20
Roku gin or Ansac cognac, fresh lemon juice, cane sugar, Prosecco

BRAMBLE 20
Roku gin,cane sugar, fresh blackberries, fresh lemon juice

THE AIRMAIL 20
White rum, fresh mint, fresh lime juice, cane sugar, Prosecco

DIAMOND 20
Roku gin, Prosecco, house made grenadin, fresh lemon juice

PAPER PLANE 20
Old Crow bourbon, Aperol, fresh lemon juice, Amaro Averna

L'ADRESSE SPRITZ 17
Select Liqueur, Prosecco

EAU DE LAVANDE 21
Roku gin infused with lavender, Combier Liqueur d' Orange, lemon juice, honey syrup

JFK HARRIS 20
El Dorado 3YO rum, fresh lemon juice, cane sugar, mint, red wine

PALMETTO 21
Titos vodka, fresh lemon juice, apricot liqueur, orange liqueur

THE LADY DAY 23
Roku gin, fresh strawberry, fresh lemon juice, orgeat, nutmeg

RESERVA OLD FASHIONED 31
Komos Anejo Reserva tequila, Amaro Montenegro, orange bitters

GIN & IT 25
Monkey 47 gin, sweet vermouth

FALL MARGARITA 21
Amaras mezcal infused with chamomile, orange liqueur, fresh lime juice, ginger syrup

TOO SOON? 21
Roku gin, Cynar, fresh lemon juice, cane sugar, fresh orange

CHOCOLATE ESPRESSO MARTINI 21
Titos vodka, cane sugar, espresso, creme de cacao

* Discount not applicable to Wine Promotion