



CHEZ L'AMOUR
bites bubbles & jazz
WINTER 2025

FOR THE TABLE

BREAD SERVICE 9

parker house milk rolls, whipped seasonal compound butter

TABLE SALAD 16

local greens, seasonal vegetables, shaved fennel, ginger lemon vinaigrette, toasted bread crumbs (vegan/gf optional)

GLOBETROTTER CHEESEBOARD 17 / 30

melange of dairy, crunchy nuts, sweet honey, accouterments two cheeses or four (gf optional)

*Villa Bleu - Holland | Red Rocks Cheddar - Wisconsin
Drunken Goat - Spain | Camembert - France*

SMALL PLATES

HARVEST CAPRESE 18

stracciatella, roasted baby beets, heirloom pumpkin, candied pepitas, citrus, white balsamic, basil (gf)

TANDOORI CAULIFLOWER 16

marinated charred cauliflower, pickled red onion, yogurt raita, mint, cashews (gf/vegan optional)

SAVORY STUFFED BEIGNETS 18

everything seasoned beignets stuffed with whipped sun dried tomato ricotta, tomato & red pepper bisque

+8 add prosciutto de parma

BABA GANOUSH 14

smoked eggplant dip with tahini, garlic, citrus, pomegranate seeds, grilled pita points (vegan/gf optional)

THAI STYLE MUSSELS 30

lemongrass, coconut, red chili, ginger, garlic, lime, grilled crostini (gf optional/df)

POPCORN CHICKEN 20

crispy fried & seasoned chicken bites

Choose dip or tossed: coconut green curry, general tso, truffalo sauce

+12 around the world - larger portion, all the sauces

POMMES FRITES 12

sauce medley of beet ketchup, curry aioli, sesame dan-dan (gf/vegan optional)

LARGE PLATES

MEAT AND POTATOES 40

port braised beef short rib, roquefort pomme purée, seasonal vegetable (gf/df optional)

+20 seared japanese A5 wagyu strip steak*

+10 add seared diver scallop

WAGYU SMASH SLIDERS 28

american wagyu, fig aioli, smoked gouda, atchara pickled veg, local lettuce, house-baked bun, pommes frites

CARIBBEAN STREET CURRY 36

slow roasted goat, house curry, spiced chickpeas, trinidadian doubles

SAN MARCO SCALLOPS 42

jumbo diver scallops, butternut squash puree, crispy brussels sprouts, pomegranate seeds, brown butter & sage (gf/df optional)

CAJUN CRUSTED BLUEFIN TUNA STEAK* 36

black garlic, ginger & squid ink quinoa, roasted seasonal vegetable, yuzu edamame puree, honey ponzu reduction (gf/df)

FUNGI & QUATRO FORMAGGI FLATBREAD 24

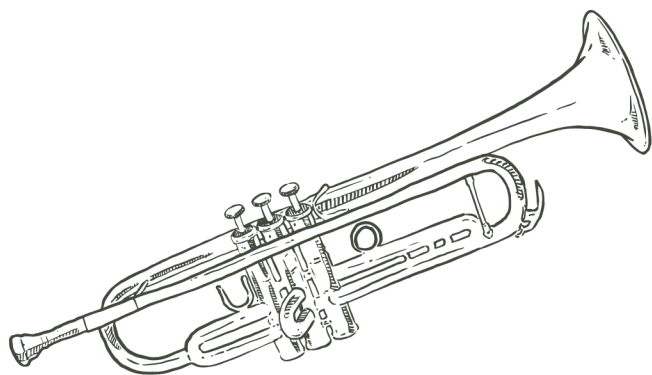
local mushrooms, truffle cream sauce, pecorino, mozzarella, chevre, parmesan, hot honey on grilled naan bread

+8 add prosciutto de parma

LOCAL VEGETABLE PLATTER 22

Seasonal & local vegetables, flavors from around the globe (vegan)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



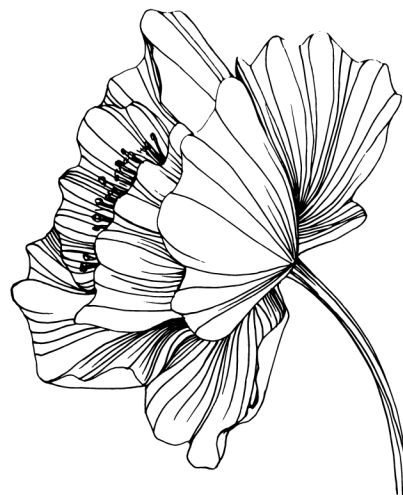
CHEZ L'AMOUR
CRUDO
WINTER 2025

WAGYU BEEF TARTARE 32
japanese A5 wagyu ribeye, minced shallots,
smoked trout roe, nori waffle cone

CAVIAR CANAPES 28
kaluga caviar, truffle creme, dill, crispy potato
gems

CAJUN TUNA NACHOS 24
spicy cajun seared bluefin tuna, diced cucumber,
crunchy wontons, wasabi aioli

SALMON CARPACCIO 26
norwegian salmon, crispy sushi rice, scallion,
sambal aioli, honey yuzu ponzu (gf)



WAGYU EXPERIENCE 85
four 1 oz. japanese A5 wagyu skewers
hasselback potatoes
truffle cream
dehydrated wagyu tallow
finishing salts
seared tableside over an open flame

MORE IS L'AMOUR

add to any dish

shaved truffle 15

hackleback caviar 12

golden kaluga caviar 16

platinum osetra caviar 19

smoked trout roe 8

CAVIAR SERVICE 1 oz

a perfect aphrodisiac for date-night

house-brined potato crisps, wagyu
tallow, chives, truffle creme

hackleback 120

golden kaluga 160

platinum osetra 240

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APPLICABLE TO ALL ITEMS ON THIS PAGE.



CHEZ L'AMOUR

les élixirs

WINTER 2025

ORIGINALS

BRASS MONKEY 14
rye, walnut, angostura, banana

SMOKIN BEATZ 14
mezcal, beet shrub, lemon, prosecco

ACROSS 110th STREET 16
rye, averna, sweet vermouth, benedictine, spiced syrup,
walnut bitters

RAMONA LISA 25
our signature martini - gin, truffle, caviar stuffed olive
+6 Stoli Elit
+20 3 olive skewer stuffed with 1/2 oz dark osetra caviar

BUBBLES BY THE GLASS
Pierre Sparr Cremant d'Alsace, France 15
Avisa Prosecco, Italy 8
Gusti Sparkling Rosé 11

WHITE BY THE GLASS
Juggernaut Chardonnay, Sonoma Coast 14
La Caña Albariño, Spain 16
Slo Jams Sauvignon Blanc, Washington 15
Bianchi Sauvignon Blanc, Central Coast 12

RED BY THE GLASS
Areyna Malbec, Mendoza 12
Tapestry Red Blend, Paso Robles 14
Zin-Phomaniac Zinfadel, Lodi 14
Juggernaut Hillside Cabernet, California 15

CLASSICS

SWEET TALKS 14
vodka, milk chocolate liqueur, cocoa liqueur

NEGRONI 14
gin, campari, sweet vermouth
add mole chocolate bitters for a chocolate negroni

COSMOPOLITAN 14
vodka, bauchant, fresh lime juice, cranberry

SAGE GIMLET 16
gin, sage, lime

ESPRESSO MARTINI 16
vodka, juniper market magic cold brew, espresso liqueur,
bitters

VERTE CHAUD 20
hot chocolate, green chartreuse, gold leaf bourbon
marshmallow

DRAFT BEER
Peroni Nastro Azzuro 6
Selection of Seasonal Local Brews 8

CANNED BEER
Tecate Mexican Lager 5
Athletic Upside Dawn n/a 6
Finnback Crispy Morning 8
Finnback Rolling in the Clouds 8
Congaree & Penn Farmhouse Cider 6

MÉNAGE À TROIS 28
pairing of 3 housemade sorbets with oriental
botanical, california orange, and sardinian
citrus gins from drumshanbo

BLANC



Avancia Old Vines Godello 2023 \$74

Valdeorras - intense aromas of white flowers, green apple, and citrus; flavorful finish and creamy profile

Rombauer Sauvignon Blanc 2023 \$62

Napa Valley - aromas of key lime, mango, papaya and white nectarine; fresh palate of grapefruit, pineapple, and passion-fruit with notes of Meyer lemon

Joseph Faiveley Chardonnay 2021 \$70

Burgundy - crisp pear fruit with well balanced cream and fresh herb

Rombauer Chardonnay 2023 \$82

Carneros - creamy texture of apple and pear, hints of citrus and rich oak

Chateau Malherbe Blanc 2021 \$84

Côtes du Provence - Intense and complex aromas of exotic fruits, hawthorn, dried herbs, vanilla and mimosa flower. Enhanced by a lovely minerality

Peyrassol Les Commandeurs Rosé 2023 \$39

Côtes du Provence - English candy, strawberry and raspberry aromas followed by light redcurrant and citrus notes

Nisia "Las Suertes" Old Vines Verdejo 2023 \$55

Rueda - Melon ball, hay, crushed stone, and subtle honey; some vines date to the 1880s

La Caña Navia Albariño \$58

Rias Baixas - Complex, and subtle with lime, nectarine, stone, green mango, oyster shell and a hint of pistachio

Ozeke Nigori Sake \$21

Creamy unfiltered rice wine, slightly sweet with a rich taste

ROUGE



Vatan Tinta de Toro 2020 \$72

Toro - Flavorful, spiced, toasty with aged wood nuances, ripe fruit, cocoa bean, and a hint of cigar

Buena Vista Pinot Noir 2022 \$76

Sonoma - Harmonious blend of black cherry and ripe plum with nuances of white pepper and vanilla

Oberon Merlot 2022 \$70

Napa Valley - boysenberry and chocolate, with a dark velvet finish

Raymond Reserve Cabernet Sauvignon 2020 \$97

Napa Valley - blackberry, leather, and plum with notes of black licorice and coffee bean

Mas de Daumas Gassac 2020 \$90

Languedoc - Dark berries, leather, pencil lead, dried herbs, bell peppers, cumin, bay leaves and minerality. Medium-bodied with fine tannins and crisp acidity.

Bodegas Breca 'Brega' Garnacha 2019 \$92

Calatayud - ripe, bold, bursting with blackberry, black plum and cassis, with a touch of sandalwood and baking spice

Castello di Bolgheri 'Varvara' Rosso 2021 \$120

Tuscany - a well balanced red featuring black currant, black cherry, licorice, rosemary, and iron aromas and flavors

Peter Michael 'Au Paradis' Cabernet Sauvignon 2019 \$395

Napa Valley - deep ruby hue, aromatic array of black cherry, cassis, blackberry compote, and violet, accented with hints of graphite, cinnamon and dark chocolate

PÉTILLANT



JCB no. 69 Brut Rosé Cremant de Bourgogne \$69

Burgundy - vibrant aromas of raspberry and red currant

Charles Heidsieck Brut Reserve 2022 \$120

Champagne - notes of crème brûlée and light toast, accents of lemon cream and white peach

Llopart Cava Brut Reserva 2020 \$70

Corpinnat - a methode champenoise with fine, constant bubbles, and clean aroma of white fruits

Laherte Freres Blanc de Blanc \$88

Champagne - bright, full-bodied, and focused with notes of pear, apple, a touch of almond, and gently smoky top note

Amour de Deutz Millésime Brut 2011 \$315

Champagne - delicate cookie, marzipan, hints of mirabelle plum, white peach, and acacia blossom

Rare Millésime Brut 2013 \$565

Champagne - white flowers, black tea, and touches of citrus, kiwi, and kumquat combine with notes of lime blossom, green tea, and fern

CHEZ L'AMOUR

DESSERT

WINTER 2025

THE PONCE (GF)

our signature dessert
datil dark chocolate ganache cheesecake
14

SPANISH MAGNOLIA

a tropical breeze in the ancient city
guava preserves, whipped cream cheese, yellow wedding cake
14

MÉNAGE À TROIS (GF/Vegan)

seasonal sorbet made in house with real fruit
10

pair with a flight of drumshanbo gunpowder gin +18

SPECULOOS TRES LECHES CAKE

spiced cookie butter frosting, biscoff cookie crumble,
vanilla creme soaked sponge cake
14

CHURRO FLIGHT

crunchy cinnamon sugar coated sweet mexican street treat
dulce de leche, earl grey toffee, espresso brownie batter
12

BROWN BUTTER COOKIE BAR

with dark espresso chocolate, cold brew frozen custard
14

CRÈME BRÛLÉE (GF)

ask your server for the seasonal flavor
12

Blooming Botanical Tea - serves 2 12

Quinta Do Crasto Ruby Port 10

Dow's Tawny Port 20

