

# CHEZ HUGO

## SUR LE MOMENT

### PAIN AUX ESCARGOTS

Grilled Peconic snails,  
garlic cream, carrot,  
danish snail pastry

15



### FOIE GRAS DE CANARD

Black truffle foie gras,  
smoked red currants,  
buttermilk waffle

18

## CHARCUTERIE

**BOUDIN BLANC**  
Chicken & Pork Sausage

**RILLETTES**  
Duck Leg Confit

**PÂTÉ**  
Pork Pâté

**PROSCUITTO**  
Cured Duck Breast

Beets ~ Currants ~ Turnips ~ Cornichons ~ Toast

20

## EN SAISON

<b>HUITRE FLAMBADOO</b>	2ea
White Stone oyster, beef tallow, spring chimichurri	
<b>ASPERGES BLANCHES ROYALE</b>	12
White asparagus custard, rhubarb, cherry blossom	
<b>SALADE DE BOUDIN BLANC</b>	12
Boudin Blanc, moriles, spring garlic, Bintje potato, hazelnut vinaigrette	
<b>PETIT POISSON FRITS</b>	8
Fried smelt, espelette, yuzu	

## PLATS

<b>PÂTES RIGATONI</b>	22
Rigatoni, ramps & pistachio pesto, comté cheese, guanciale	
<b>POISSON DU JOUR</b>	26
Grilled wild sturgeon, charred amara & spinach, sturgeon broth, spring ravioli	
<b>CÔTE D'AGNEAU</b>	29
Grilled lamb chop, Israeli couscous, spring vegetables, parsnip yogurt	
<b>RIS DE VEAU</b>	28
Grilled sweetbreads, currants bbq, morels, sunchoke broth, hazelnut oil, benne seed miso	
<b>STEAK FRITES</b>	26
<b>6oz</b> Hanger, pommes frites & green peppercorn sauce	
<b>CÔTE DE BOEUF POUR DEUX</b>	75
<b>32oz</b> hearth-grilled Ribeye, pommes frites, onion gratine, brown butter demi-glace	
<b>CANARD POUR DEUX</b>	75
Duck crown, rhubarb kuglof, sweet potato, cherry blossom & koji cream, rhubarb glaze	



Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.  
Parties of six or more may be charged 20% gratuity.