CHALET SAVOIE

FRENCH MOUNTAIN DINING
at The Periodic Table

HAPPY HOUR
3–5PM

SOUPE À L'OIGNON GRATINÉE À LA TRUFFE
French onion soup with truffle cheese,
Gruyère, and slow-braised short ribs
18

SALADE CÉSAR
Shaved bottarga, crispy croutons, parmesan,
anchovy mustard vinaigrette
8

PLATEAU DE FROMAGES
Purple Haze & Boschetto al Tartufo with
fig preserve crackers & honeycomb
16

HUÎTRES SUR GLACE* GF
Six fresh select oysters, 30 yr old sherry vinegar
mignonette, lemon
20

MOULES AU SAFFRAN ET FRITES
Sautéed Bang Island mussels in a saffron cream sauce,
served with crispy fries
18

FRITES MAISON
Crispy hand-cut fries with parmesan,
truffle oil, and parsley
10

HAPPY HOUR COCKTAILS

LAST KISS
Gin, green Chartreuse, lime, house-made kiwi purée, Luxardo
14

OOH LA LA!
Empress gin, lemon, house lavender syrup, lavender bitters, bubbles
13

MULE ME ONCE
Apple brandy, pomegranate, lemon, ginger beer
12