



## DINNER

We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being: All of our food is prepared in an open environment where food allergens may be present including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. If you have allergies please alert us as not all ingredients are listed.

We hope you enjoy your time with us. Bon Appétit!

### Apéritif

#### Mussels\*

saffron-dijon cream, pickled mustard seeds, roasted garlic, shallots, Espelette, fine herbs, toasted sourdough / 22

#### Vegan Fried Cauliflower <sup>GF</sup> <sup>V</sup> <sup>N</sup>

cashew cheese, toasted "bird" seed, lemon oil, fine herbs / 14

#### Fried Pomme Dauphinoise <sup>V</sup>

nutmeg, garlic, mornay, fine herbs / 18

#### Escargot\*

sautéed with garlic butter, Pernod, toasted sourdough / 16

#### Charcuterie\* <sup>N</sup>

seasonal meats & cheeses, cornichons, Tellicherry-fig preserves, grissini, lavosh, almonds / 28

#### Pomme Frites <sup>GF</sup> <sup>V</sup>

fine herbs / 12  
+ truffle & parmesan / 5

### Soupe et Salade

#### French Onion Soup

sherry beef broth, onion, crostini, gruyère / 13

#### Butternut Soup <sup>V</sup> <sup>N</sup>

almond streusel, cherry gastrique / 13

#### Baby Beet Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

gem, arugula, hazelnut, pomegranate, blood orange, candied kumquats, chèvre, charred grape vinaigrette / 18

#### Gem Lettuce Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

arugula, charred grape vinaigrette, toasted "bird" seed, fine herbs / 12

### Sandwich

Served with Side Salad or Fine Herb Frites  
+ truffle & parmesan / 5

#### Le Cheeseburger\*

2-3 oz. wagyu beef patties, american cheese, chiffonade lettuce, heirloom tomato, bistro sauce, sesame bun / 24

#### Croque Madame\*

sourdough, Fra' Mani rosemary ham, stone ground, gruyère, sunny side up egg, mornay, cracked pepper / 22

#### Coq Au Vin\*

braised half chicken in burgundy sauce, pearl onions, carrots, bacon, mushrooms, over Yukon potatoes, toasted sourdough / 37

#### Fried Gnocchi <sup>V</sup>

squash purée, carrot, butternut, sweet potato, kabocha squash, pearl onions, sage, peach butter gastrique, pumpkin seed / 32

### Plat

#### Steak Frites\*

grilled wagyu bavette, port wine pearl onions, maître de butter, fine herb frites / 48  
+ escargot / 12

#### Bone-In Pork Chop\* <sup>N</sup>

squash puree, carrot, butternut, sweet potato, kabocha squash, pearl onion, sage, peach butter gastrique, almond streusel / 42

#### Pan-Seared Trout\* <sup>N</sup>

parsnip purée, beurre noisette, carrot, butternut, sweet potato, kabocha squash, pearl onions, Marcona almonds, lemon / 32

### Dessert

#### Hazelnut Marjolaine <sup>N</sup>

praline gelato, fudge / 12

#### Butterscotch Miso Crème Brûlée

roasted apples, cinnamon tuile, sour cream sorbet / 12

#### Milk Chocolate & Poached Pear Mille Feuille

caramelized puff pastry, honey poached pear, honey gelato / 12

Restaurant Chef: Daniel Selig

<sup>GF</sup> Gluten-Free <sup>DF</sup> Dairy-Free <sup>V</sup> Vegetarian <sup>N</sup> Contains Nuts

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

A 19% gratuity will be added to parties of 8 or more.