

FRENCH  BUVETTE

# Coquette

## LUNCH

### Charcuterie & Fromage

		Options	
CHARCUTERIE	LES FROMAGES		
Jambon de Bayonne	Comté	2	\$18
Truffle Salami	Epoisses	4	\$27
Rosette de Lyon	Fourme d'Ambert	8	\$50
	Brillat-Savarin		
	Chevre Brulée		

### Les Tartines

<b>Saumon Fumé / Toast Brioche</b> <i>Crème Fraîche Fried Capers, Shaved Vegetables, Pickled Fresnos</i>	\$22
<b>Tarte Aux Champignons / Mushroom Tart</b> <i>Raclette Fondue, Coquette Vinaigrette, Truffle Oil</i>	\$20
<b>Mousse de Paté</b> <i>Goose, Duck &amp; Pork Liver, Sauternes Wine, Rock Salt Dijon Mustard, Cornichons, Baguette</i>	\$12

### Petites Assiettes / Small Plates

<i>Add on Protein: Crevettes \$8, Chicken Paillard \$8 Petit Beef Filet \$32, Smoked Salmon \$9</i>	
<b>Salade du Jardin</b> <i>Seasonal Shaved Vegetables, Coquette Vinaigrette, Wild Herbs Add Brûlée Chevre - \$7.00</i>	\$15
<b>Salade de Roquefort</b> <i>Local Greens, Roquefort, Walnut Crumble, Charred Red Onion Honey Vinaigrette</i>	\$17
<b>Salade aux Choux de Bruxelles et Lardons</b> <i>Crispy Brussel Sprouts, Lardons, Apple Honey Vinaigrette Fried Egg, Gribiche, Shaved Apples</i>	\$22
<b>Crevettes Pochées / Poached Rose Shrimp</b> <i>Shrimp, Saffron Aioli, Shaved Fennel</i>	\$20
<b>Salade Nicoise au Thon</b> <i>Confit Tuna, Soft Egg, Saffron Potatoes, Olives, Peppers Haricots Verts, Lemon Anchovy Dressing</i>	\$21
<b>Salade de Couscous</b> <i>Apricot and Pistachio Persillade, Chevre Crème Fraîche Grilled Radicchio, Herbes de Provence</i>	\$22

### A la Carte

Haricot Verts / Green Beans	\$10
Pomme Frites / French Fries with Garlic Aioli	\$12
Champignon à l'ail / Mushrooms in Garlic Butter	\$12
French Potato Salad - Dijon Aioli, Scallions, Farm Egg	\$6
Bread Service with Butter	\$6

### Hors d'oeuvres - Collations

<b>Olives Marinées</b> <i>Espelette, Roasted Garlic, Citrus</i>		\$6
<b>Huîtres / Oysters</b> <i>Served with Mignonette, Lemon Sweet Petites (PEI), Beausoleil (Canada), French Kiss (Canada)</i>	6 12 ea	\$22 \$40 \$3.75
<b>Crevettes Pochées / Poached Rose Shrimp</b> <i>By the Piece, Saffron Aioli, Meyer Lemon</i>	6 12 ea	\$21 \$39 \$3.50

### Sandwich du Dimanche

<b>Steak Sandwich</b> <i>Roast Beef, Gruyère, Dijonaise, Charred Pickled Onions Au Jus</i>	\$21
<b>Croque Monsieur</b> <i>Paris Ham, Gruyere, Mornay</i> <i>Add Soft Egg - \$2</i>	\$18
<b>Duck Fat Fried Chicken Sandwich</b> <i>Brioche Bun, Honey-Tarragon Aioli, Parsley Pickled Fresno &amp; Cucumber Salade</i>	\$20

### Entree

<b>Steak Frites</b> <i>8 oz Filet Mignon, Pommes Frites Maitre Butter - \$3      Sauce Au Poivre - \$5</i>	\$32
<b>Poisson du Jour / Fresh Fish of the Day</b> <i>Tomato Coulis, Cherry Tomatoes, Saffron Aioli, Shaved Fennel</i>	\$23
<b>Coq Au Vin Blanc</b> <i>Mushroom, Bacon, Légumes de Saison, Riesling, Confit Lemon</i>	\$24
<b>Moules Bouillabaisse</b> <i>Mussels with Seafood Broth, Herbs, Saffron Aioli, Streusel Tomatoes, Lemon Confit, Fennel</i>	\$26