

FRENCH

BUVETTE

Coquette

LUNCH

Charcuterie & Fromage

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

Les Tartines

Saumon Fumé  / Toast Brioche <i>Crème Fraîche Fried Capers, Shaved Vegetables, Pickled Fresnos</i>	\$22
Tarte Aux Champignons / Mushroom Tart <i>Raclette Fondue, Coquette Vinaigrette, Truffle Oil</i>	\$20
Mousse de Paté <i>Goose, Duck & Pork Liver, Sauternes Wine, Rock Salt Dijon Mustard, Cornichons, Baguette</i>	\$14

Petites Assiettes / Small Plates

<i>Add on Protein: Crevettes \$14.50 Chicken Paillard \$8 Petit Beef Filet  \$32, Smoked Salmon \$9</i>	
Salade du Jardin <i>Seasonal Shaved Vegetables, Coquette Vinaigrette, Wild Herbs Add Brûlée Chevre - \$7.00</i>	\$15
Salade de Roquefort <i>Local Greens, Roquefort, Walnut Crumble, Charred Red Onion Honey Vinaigrette</i>	\$17
Salade aux Choux de Bruxelles et Lardons <i>Crispy Brussel Sprouts, Lardons, Apple Honey Vinaigrette Fried Egg,  Gribiche, Shaved Apples</i>	\$22
Crevettes Pochées / Poached Rose Shrimp <i>Shrimp, Saffron Aioli, Shaved Fennel</i>	\$22
Salade Nicoise au Thon <i>Confit Tuna, Soft Egg, Saffron Potatoes, Olives, Peppers Haricots Verts, Lemon Anchovy Dressing</i>	\$21

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

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

Sandwich du Dimanche

<i>Served with Choice of Salade Simple or Pommes Frites</i>	
Le Hamburger  <i>Croissant, Short Rib & Brisket, Gruyère, Caramelized Onions Fried Jambon, Truffle Garlic Aioli</i>	\$22
Croque Monsieur <i>Paris Ham, Gruyere, Mornay</i> <i>Add Soft Egg  - \$2</i>	\$18
Duck Fat Fried Chicken Sandwich <i>Brioche Bun, Honey-Tarragon Aioli, Parsley Pickled Fresno & Cucumber Salade</i>	\$20

Entree

Steak Frites  <i>8 oz Filet Mignon, Pommes Frites Maitre Butter - \$3 Sauce Au Poivre - \$5</i>	\$32
Poisson du Jour / Fresh Fish of the Day  <i>Tomato Coulis, Cherry Tomatoes, Saffron Aioli, Shaved Fennel</i>	\$23
Coq Au Vin Blanc <i>Mushroom, Bacon, Légumes de Saison, Riesling, Confit Lemon</i>	\$24
Moules Marinières <i>Mussels with White Wine, Shallots, Garlic, Butter Cream, Fennel & Garlic Streusel</i>	\$26
Steak Tartare  <i>Shallots, Fried Capers, Herbs, Bone Marrow. Baguette Egg Yolks Three Ways: Raw, Cured & Quail Yolk</i>	\$28

Executive Chef Santiago Sanchez

General Manager Patrick Denetre

 These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.