

## Charcuterie & Fromage

CHARCUTERIE	LES FROMAGES	Options	
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 &amp; Baguette</i>	\$12

## Petites Assiettes / Small Plates

<b>Salade du Jardin</b> <i>Seasonal Shaved Vegetables, Coquette Vinaigrette, Wild Herbs Add Brûlée Chevre - \$7.00</i>	\$15
<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>Salade de Roquefort</b> <i>Local Greens, Roquefort, Walnut Crumble Charred Red Onions, Honey Vinaigrette</i>	\$17
<b>Thon Crudo / Tuna Crudo</b> <i>Passionfruit Reduction, Chive Oil, Pickled Fresnos, Blood Orange Crispy Ginger.</i>	\$24
<b>Coquille St. Jacques Gratinee / Charred Scallops</b> <i>Mushroom Pernod Cream, Garlic Streusel, Miso Butter Charred Lemon</i>	\$34
<b>Smoked Bone Marrow</b> <i>Au Poivre Glaze, Bacon Peppercorn Jam, Pain de Campagne</i>	\$26
<b>Salade de Couscous</b> <i>Apricot and Pistachio Persillade, Chevre Crème Fraîche Grilled Radicchio, Herbes de Provence</i>	\$22

## A la Carte

Purée de Pomme de Terre / Mashed Potatoes	\$10
Haricots Verts / Baby Green Beans	\$10
Pomme Frites / French Fries with Garlic Aioli	\$12
Champignon à l'ail / Mushrooms in Garlic Butter	\$12
Glazed Heirloom Baby Carrots	\$10
Grand Asparagus, Jambon de Bayonne, Béarnaise, Trout Roe	\$14
Bread Service with Butter	\$6

## Hors d'oeuvres - Collations

<b>Croissant au Escargot</b> <i>Chartreuse Butter, Seaweed, Dill</i>	\$14
<b>Beignet de Pomme de Terre / Potato Beignets</b> <i>Espelette Aioli</i>	\$12
<b>Gougère au Truffe</b> <i>Mornay, Egg, Crispy Ham</i>	\$13
<b>Olives Marinées</b> <i>Espelette, Roasted Garlic, Citrus</i>	\$6

## Raw Bar

<b>Huîtres / Oysters</b> <i>Served with Mignonette, Lemon</i>	6	\$22
Sweet Petites (PEI), Beausoleil (Canada), French Kiss (Canada)	12	\$40
	ea	\$3.75

<b>Grand Seafood Tower</b> <i>Mignonette, Lemon, Saffron Aioli Six of Each Oyster (18), One Dozen Shrimp</i>	\$95	
	6	\$21
<b>Crevettes Pochées / Poached Rose Shrimp</b> <i>By the Piece, Saffron Aioli, Meyer Lemon</i>	12	\$39
	ea	\$3.50

## Pour La Table

<b>Rib Eye Steak Frites</b> <i>Butter Maître d'hôtel - \$5      Sauce Au Poivre - \$5</i>	\$48
<b>Moorish Lamb Chops</b> <i>Rubbed Moroccan Spiced Lamb Chevre Crème Fraîche, Mint Persillade</i>	\$54
<b>Halibut à la Sauce Velouté</b> <i>Shaved &amp; Roasted Legumes, Chive &amp; Chile Oils</i>	\$45
<b>Coq au Vin Blanc</b> <i>Roasted Chicken, Mushrooms, Lardons, Riesling Lemon Confit</i>	\$28
<b>Truite Grillée / Whole Grilled Trout</b> <i>Tarragon Persillade, Pineapple with Rum &amp; Cognac Glaze Cherry Pickles and Chive Oil</i>	\$52
<b>Moules Bouillabaisse</b> <i>Mussels with Seafood Broth, Herbs, Saffron Aioli, Streusel Tomatoes, Lemon Confit, Fennel</i>	\$32
<b>"Coquette" Duck Fat Fried Chicken</b> <i>Herbes de Provence, French Potato Salad, Aioli</i>	\$28