

FRENCH  BUVETTE

Coquette

LUNCH

Charcuterie & Fromage

		Options	
CHARCUTERIE	LES FROMAGES		
Jambon de Bayonne	Comté	2	\$14
Saucisson Sec	Epoisses	4	\$25
Truffle Salami	Fourme d'Ambert	8	\$48
Rosette de Lyon	Pont-l'Évêque		
House Terrine	Crottin de Chavignol		

Les Tartines / Crudités

Saumon Fumé / House Cured Salmon *	\$18
<i>Whipped Fromage, Caper, Fresno</i>	
Tarte Aux Champignons / Mushroom Tart	\$18
<i>Raclette Fondue, Truffle Vinaigrette, Harissa</i>	
Crudité de Legumes / Garden Vegetables	\$11
<i>"Franch" Dip, Streusel</i>	

Petites Assiettes / Small Plates

*Add on Protein: Artic Char \$14, Crevettes \$7
Chicken Paillard \$7, Petit Steak \$18, Smoked Salmon \$8*

Salade du Jardin *	\$14
<i>Seasonal Shaved Vegetables, Calamansi Vinaigrette, Wild Herbs Pomegranate Seeds</i>	
Salade de Roquefort	\$16
<i>Local Greens, Roquefort, Walnut Crumble, Charred Red Onion Honey Vinaigrette</i>	
Salade aux Choux de Bruxelles et Lardons	\$19
<i>Crispy Brussel Sprouts, Lardons, Apple Honey Vinaigrette Fried Egg, * Gribiche, Shaved Apples</i>	
Crevettes Pochées / Poached Rose Shrimp	\$20
<i>Shrimp, Saffron Aioli, Shaved Fennel</i>	
Salade Nicoise au Thon	\$21
<i>Confit Tuna, Soft Egg, * Saffron Potatoes, Olives, Peppers Lemon Anchovy Dressing</i>	
Salade de Lentilles du Puy	\$17
<i>Frisée, Smoked Salmon, Fennel and Mustard Dressing, Onion Aigre-doux</i>	

A la Carte

Purée de Pomme de Terre / Mashed Potatoes	\$10
Haricot Verts / Green Beans	\$9
Pomme Frites / French Fries	\$10
Champignon au Martini Blanc	\$12

Collations / Bar Snacks

Olives Marinées	\$6
<i>Espelette, Roasted Garlic, Citrus</i>	
Amandes Fumées / Smoked Almonds	\$6
<i>Herbes de Provence</i>	
Huîtres / Oysters *	6 \$20
<i>Served with Mignonette, Lemon</i>	12 \$38
<i>Sweet Petite (PEI), Wianno (Massachusetts), French Kiss (Canada)</i>	ea \$3.50

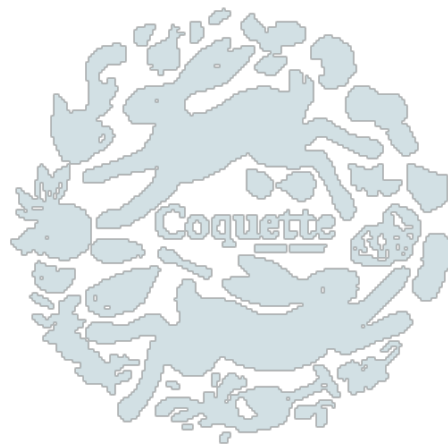
Sandwich du Dimanche

Served with Choice of Salade Simple or Pommes Frites

Steak Sandwich	\$19
<i>Roast Beef, Gruyere, Horseradish Cream Charred Red Onions, Au Jus</i>	
Croque Madame	\$18
<i>Paris Ham, Fried Egg, * Mornay</i>	
Duck Fat Fried Chicken Sandwich	\$18
<i>Brioche Bun, "Franche" Sauce, Urfa Chili, Cucumber, Cilantro Charred Red Onions, Au Jus</i>	

Entree

Steak Frites *	\$24
<i>6 oz NY Strip, Pommes Frites, Maitre Butter Choice of Bordelaise or Au Poivre</i>	
Ombre Chevalier/Artic Char *	\$21
<i>Arctic Char, Provençal Sauce, Roasted Vegetables, Saffron Aioli</i>	
Coq Au Vin Blanc	\$24
<i>Mushroom, Bacon, Légumes de Saison, Riesling, Confit Lemon</i>	
Moules au Beurre de Vadouvan Fumé	\$21
<i>Mussels with Vadouvan Butter, Toulouse Sausage, Fennel Grilled Sourdough Bread</i>	
Risotto aux Champignons Exotiques	\$19
<i>Wild Mushrooms, Preserved Lemon, Shiitaki Mushroom Crumble Roasted Sumac Onion</i>	



Executive Chef Cristian Medrano 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.