

FRENCH  BUVETTE

Coquette

Charcuterie & Fromage

| CHARCUTERIE | LES FROMAGES | Options | |
|-------------------|-----------------|---------|------|
| | | | |
| | | 2 | \$18 |
| Jambon de Bayonne | Comté | 4 | \$35 |
| Truffle Salami | Epoisses | 8 | \$69 |
| 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 |
| Tarte à la Tomate et Oignons <i>Caramelized Tomato & Onion Tart with Chevre Ice Cream</i> | \$22 |

Petites Assiettes / Small Plates

| | |
|--|------|
| Salade du Jardin <i>Seasonal Shaved Vegetables, Coquette Vinaigrette, Wild Herbs Add Brûlée Chevre - \$7.00</i> | \$15 |
| Salade aux Choux de Bruxelles et Lardons <i>Crispy Brussel Sprouts, Lardons, Apple Honey Vinaigrette Fried Egg, *Gribiche, Shaved Apples</i> | \$22 |
| Salade de Roquefort <i>Local Greens, Roquefort, Walnut Crumble Charred Red Onions, Honey Vinaigrette</i> | \$17 |
| Steak Tartare * <i>Shallots, Fried Capers, Herbs, Bone Marrow. Baguette Egg Yolks Three Ways: Raw, Cured & Quail Yolk</i> | \$28 |
| Coquille St. Jacques Gratinée / Charred Scallops <i>Mushroom Pernod Cream, Garlic Streusel, Herb Butter Charred Lemon</i> | \$35 |
| Smoked Bone Marrow <i>Au Poivre Glaze, Bacon Peppercorn Jam, Pain de Campagne</i> | \$29 |

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 |
| Bread Service with Butter | \$6 |

Hors d'oeuvres - Collations

| | |
|---|------|
| Croissants aux Escargots <i>Chartreuse Butter, Seaweed, Dill</i> | \$14 |
| Beignets de Pomme de Terre / Potato Beignets <i>Espelette Aioli</i> | \$12 |
| Pan-Seared Foie Gras <i>Crostini with Compote of Lingonberry & Shallots</i> | \$22 |
| Olives Marinées <i>Espelette, Roasted Garlic, Citrus</i> | \$6 |

Raw Bar

| | | |
|---|----|------|
| Huîtres / Oysters * | 6 | \$24 |
| <i>Served with Mignonette, Lemon Sweet Petites (PEI), Beausoleil (Canada), French Kiss (Canada)</i> | 12 | \$46 |
| | ea | \$4 |

Grand Seafood Tower

| | |
|--|-------|
| <i>Mignonette, Lemon, Saffron Aioli Six of Each Oyster* (18), One Dozen Shrimp</i> | \$115 |
|--|-------|

| | | |
|---|----|------|
| Crevettes Pochées / Poached Rose Shrimp | 6 | \$24 |
| <i>By the Piece, Saffron Aioli, Meyer Lemon</i> | 12 | \$46 |
| | ea | \$4 |

Pour La Table

| | |
|---|------|
| Rib Eye Steak Frites * | \$58 |
| <i>Butter Maître d'hôtel - \$5 Sauce Au Poivre - \$5</i> | |

Moorish Lamb Chops

| | |
|--|------|
| <i>Rubbed Moroccan Spiced Lamb Chevre Crème Fraîche, Mint Persillade</i> | \$54 |
|--|------|

Halibut à la Sauce Velouté

| | |
|---|------|
| <i>Shaved & Roasted Legumes, Chive & Chile Oils</i> | \$45 |
|---|------|

Coq au Vin Blanc

| | |
|---|------|
| <i>Roasted Chicken, Mushrooms, Lardons, Riesling Lemon Confit</i> | \$32 |
|---|------|

Truite Grillée / Whole Grilled Trout

| | |
|---|------|
| <i>Buerre Blanc with Yuzu and Orange Preserves, Pickled Daikon Smoked Trout Roe</i> | \$52 |
|---|------|

Moules Marinières

| | |
|--|------|
| <i>Mussels with White Wine, Shallots, Garlic, Butter Cream, Fennel & Garlic Streusel</i> | \$32 |
|--|------|

"Coquette" Duck Fat Fried Chicken

| | |
|--|------|
| <i>Herbes de Provence, French Potato Salad, *Aioli</i> | \$29 |
|--|------|

General Manager Patrick Denetre

Sommelier Fabien Boudart

* 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.