

# DINNER

Daily | 5:00 - 10:00

## APPETIZERS

### *Belgian Endive Salad*

maple carrot purée, kumquats, shaved fennel, kale pistou \$13

### *Beet Salad*

beet molasses, Citrus, fennel, pine nuts,  
horseradish cheese\* \$14

### *Mussels*

chickpea cake, harissa stewed tomatoes,  
pears, spiced aioli \$17

### *Escargot*

parsnip noodles, toasted hazelnut herb butter,  
parmesan \$19

### *Lamb Tartare*

smoked anchovy mustard, macerated shallots, chervil,  
potato roll\* \$18

### *Butternut Squash Crêpes*

creamed mushrooms, caramelized shallots,  
apples, fried sage \$17

### *Roasted Marrow Bones*

leeks, tapenade, squid, flat leaf parsley \$22

### *Seared Foie Gras*

rye whisky bundt cake, Oregon black truffles,  
blood orange, fried duck prosciutto\* \$27

### *Foie Gras Torchon*

meyer lemon jam, candied pepper bacon,  
Montreal waffle chips \$20

## ENTRÉES

*Daily Fish*  
market price

### *Chicken-Fried Trout*

pickled carrots, dill, radishes, dijon, gribiche\* \$28

### *Cassoulet*

duck confit, garlic sausage, pork belly, white beans, pickled garlic jam \$30

### *Ricotta Cavatelli*

squash purée, golden chanterelle mushrooms, purple cauliflower, pepitas\* \$28

### *Fried Chicken "Coq au Vin"*

pommes raclette, bacon glazed mushrooms,  
rosemary-balsamic jus \$29

### *Pork Brisket*

cardamom glaze, broccoli puree, apple chips \$30

### *Hanger Steak Au Poivre*

frites, goat cheese\* \$28

### *Seared New York*

parsnip puree, caramelized salsify,  
red wine gastrique, sage creme fraîche\* \$45

### *Baguette Jambon de Paris*

gruyère, dijon, greens \$13

### *Double Brie Burger*

spiced ketchup, onion, pickles, fries\* \$16  
(available à L'américaine)

## CHALKBOARD SPECIALS

Charcuterie Board  
*daily selection*  
\$28

Oysters,  
*Daily Selection\**  
\$3.50 ea. / \$36dz.

Cheese Plate  
*daily selection*  
\$6.50 ea. / \$16

Soupe du Jour,  
\$6 cup / \$10 bowl

## SIDES

Castelvetrano & Niçoise Olives \$4

Macaroni Gratin \$10

Pomme Purée, Raclette \$8

Frites, Béarnaise Aioli\* \$7

Brussels Sprouts,  
Dijon Cream, Cranberries,  
Manchego \$12

Roasted Mushrooms,  
Black Garlic Vinaigrette,  
Hazelnuts \$12

Rapini, Roasted Grapes,  
Almond Ricotta,  
Fermented Chilies \$12