

# DINNER

Daily | 5:00 - 10:00

## APPETIZERS

*Field Greens Salad*  
moscatel vinaigrette, Gruyere \$13

*Spicy Greens Salad*  
nectarines, cocoa parmesan crisps, pecans  
lavendar vinaigrette, oregon blue cheese \$14

*Herbes de Provence Flatbread*  
fresh sheep cheese, green garlic oil,  
zucchini, cured olives\* \$17

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

*Sweetbreads*  
nasturtium pesto, mushroom confit,  
toasted pine nuts, cornichons \$17

*Ahi Tuna Tartare*  
avacado carpaccio, watermelon, lime salt,  
macerated shallot, sesame\* \$21

*Roasted Marrow Bones*  
leeks, tapenade, squid, flat leaf parsley \$22

*Seared Foie Gras*  
mint crêpe, smoked strawberry fromage,  
strawberry purée, marcona almonds\* \$27

*Foie Gras Torchon*  
mint gelée, pistachio coulis, jalapeño rhubarb relish,  
green peppercorn challah \$20

## ENTRÉES

*Daily Fish*  
market price

*Chicken-Fried Trout*  
pickled carrots, dill, radishes, dijon, gribiche\* \$28

*Open-Faced Corn Ravioli*  
crispy duck confit, mushrooms, foie beurre blanc, cornflake crumble, apricots \$30

*Cabbage Roll*  
fried rice, scallions, mushroom bacon \$26

*Fried Chicken "Coq au Vin"*  
pommes raclette, bacon glazed mushrooms,  
rosemary-balsamic jus \$29

*Grilled Pork Chop*  
smoked tomato gazpacho, peppers, sea beans, crispy pig ears\* \$28

*Hanger Steak Au Poivre*  
frites, goat cheese\* \$28

*Seared New York*  
asparagus, chile butter,  
soft scallop scramble\* \$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

Green Beans,  
Fromage Blanc, Walnut Crumb,  
Shallots \$12

Roasted Mushrooms,  
Black Garlic Vinaigrette,  
Hazelnuts \$12

Crenshaw Melon, Basil,  
Prosciutto, Carrot Coulis,  
Cured Chilies \$12