

CHALKBOARD SPECIALS

Charcuterie Board.....\$6.50 ea. /\$28

Cocoa Terrine, coffee bbq

Rabbit Cottage Pie, chives

Pork Rillon, strawberry

Deviled Egg, smoked fish

Salmon Rillettes, gribiche, dill

Chicken Liver Mousse, port-glazed shallots

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

Cheese Board.....\$6.50 ea. /\$16

Jeune Autize (goat) Vendée

Soumaintrain (cow) Yonne

Ossau Iraty Montagne (raw sheep) Basque

Oysters,

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

DINNER FISH SPECIAL:

Crispy Skin King Salmon

roasted zucchini puree, pickled eggplant,

bing cherries, wild onions, herbs \$31

SOUPE DU JOUR:

Zucchini

brulée cheese, corn salad