

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
avocado carpaccio, watermelon, lime salt,
shallot, celery, 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
verjus gelée, lemon herb brioche, figs \$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

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

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

Roasted Corn & Rye Tart
cherry tomato, sheep cheese, tomato crème fraîche \$24

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

Seared Rib Eye Steak
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

Smoked Oysters,
Macerated Shallots, Radish Greens,
Piquillo Coulis \$12