

CHALKBOARD SPECIALS

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

Cocoa Terrine, coffee bbq

Pig Ear Salad, yuzu honey

Deviled Egg, smoked fish

Trout Rillettes, dill aioli

Proscuitto, fig, balsamic, ricotta

Chicken Liver Mousse, port-glazed shallots

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

Tomme Chebrin (goat) Onetik

Saint Jacques (cow) Rambouillet

Grand Lou Bren (raw sheep) Larzac

Oysters,

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

LUNCH SOUPE DU JOUR:

Carrot

grilled squid, cilantro-hazelnut creme fraiche,
fresno chilis \$6 cup/\$10 bowl

DINNER FISH SPECIAL:

Cedar Planked Halibut

Israeli couscous, roasted romanesco,
marinated clams, celery gremolata,
clam beurre blanc

\$33