

Appetizers

Vegetable Gratin / Gratin de Légumes 13

Carrots, turnips, peas, potatoes, broccoli & cauliflower topped with melted Raclette & pea tendrils (Bouchard Chardonnay)

Manchego Croquette / Croquettes au Manchego 12

Cauliflower, potato, house smoked ham & Manchego croquettes with a paprika garlic aioli, stuffed olives & a roasted yellow pepper coulis (Martin Codex Albariño)

House Cured Gravlax / Gravlax Maison 15

Gravlax, house made black bread, sorrel chiffonade crème fraiche chives & caviar (Brancott Sauvignon Blanc)

Oxtail Parcels / Aumonières de Queue de Boeuf 15

Fried braised oxtail, sultana, pepper & onion parcels with a fig, coriander & apple dipping sauce (Pierre Sparr Riesling)

Pork Belly / Poitrine de Porc 15

Seared on fried wontons with house made kimchi, green onion & a honey sesame sauce (Santa Christina Chianti Superiore)

Artisanal Cheese Plate / Plateau de Fromages Artisanaux 14

House-Made Charcuterie Plate / Plateau de Charcuterie Maison 15

House-Made Seafood Charcuterie Plate / Plateau de Charcuterie de la Mer Maison 15

Combination of Artisanal Cheese Plate & House-Made Charcuterie Plate 17

Soups

French Onion Soup / Soupe à L'Oignon Gratinée 10

With a touch of white wine (Chateau St. Michelle Chardonnay)

Soup of the Day / Soupe du Moment 9

Seafood Soup of the Day / Soupe du Moment de la Mer 10

Salads

Pickled Vegetable Salad / Légumes Marinés en Salade 14

Pickled beets, carrots & radishes with sorrel, arugula & dandelion greens with Brie & fried shallots (Bouchard Chardonnay)

***Stacked Caesar / Tour de Salade César 13**

Free-range hard boiled egg, marinated tomato, white anchovies, shaved Parmesan, crouton (Brancott Sauvignon Blanc)

Coppa & Lonza Salad / Salade Garnie de Charcuterie Maison 16

House cured and served over bibb lettuce with baby fennel, cippolinis, peppers, Marcona almonds & an orange vinaigrette (Sierra Cantabria Rioja)

Skirt Steak Salad / Bavette en Salade 16

Garden spinach with seared skirt steak, mushrooms, spring onions & a blue cheese dressing (Tangley Oaks Merlot)

Duck Salad / Salade au Canard 15

Duck bacon & shaved cured duck egg yolks with caramelized pearl onions, shaved radishes, duck fat croutons & a buttermilk herb dressing (Cycles 'Gladiator' Pinot Noir)

There will be a \$2 charge for splitting Appetizers, Salads &/or Desserts & a \$5 charge for splitting Entrées. The Wine Tastings, suggested with each dish, are a 3 ounce pour. Full 6 ounce glasses are also available.

Plats Principaux

Vegetable Ravioli / Raviolis aux Légumes 25

Mint and sweet pea raviolis with a garlic cream sauce, baby carrots & onions, sugar snap peas & pea tendrils (Bouchard Chardonnay)

Chicken Breast & Merguez / Suprême de Poulet et Merguez 29

North African spiced served with harissa & honey glazed carrots, couscous, with merguez, artichoke hearts & a saffron paprika chicken glacé (Santa Christina Chianti Superiore)

Seafood & Spring Vegetable Bouillabaisse / Bouillabaisse aux Fruits de Mer et Légumes Printaniers 38

Wild mushrooms, sprouting broccoli, green onions, purple asparagus, spinach, saffron rice, shrimp, scallop, tuna, mussels & abalone with an aromatic broth & rouille crouton (Bouchard Chardonnay)

Veal Saltimbocca / Paupiettes de Veau 38

Seared veal stuffed with prosciutto, sage, & Provolone with pappardelle, asparagus, Marsala sauce & Pecorino Romano (Santa Christina Chianti Superiore)

Crab Cakes / Croquettes de Crabe 39

Jumbo lump crab, fried leeks, whole grain mustard pan sauce, roasted fingerling potatoes, asparagus (Bouchard Chardonnay)

Pork Duo / Porc en Deux Façons 35

Smoked paprika braised pork & spinach parcel and seared pork chop with a fig, spring onion & Marcona almond compote, roasted potatoes & a pork sauce (Sierra Cantabria Rioja)

Shrimp Carbonara / Carbonara aux Crevettes 37

Shrimp, linguini, peas, spinach, pearl onions & smoked pancetta in a creamy vegetable sauce topped with Pecorino Romano (Pala "i Fiori" Vermentino di Sardegna)

Braised Lamb Shank / Agneau Braisé 37

Tamarind braised lamb & basmati rice tossed with sultanas & toasted almonds, roasted cauliflower & a spinach garlic curry (Santa Christina Chianti Superiore)

Sausage Sampler / Sélection de Saucisses 36

House made sausages with whole grain rice, wilted greens, wild mushrooms, blueberry onion jam & a porcini sauce (Columbia Crest "H3" Cabernet Sauvignon)

Veal Duo / Veau en Deux Façons 34

Braised veal breast & mazzafegati veal sausage with pine nuts served alongside farro, radicchio, fennel, onions, wild mushrooms & a veal heart sauce with a whole grain rice blend (Santa Christina Chianti Superiore)

Rabbit / Lapin Braisé 35

Braised rabbit leg with baby potatoes, turnips, baby beets, spring garlic & a bacon mushroom shallot pan sauce (Cycles 'Gladiator' Pinot Noir)

Dessert

Any Selection from our Dessert Tray 10 - 12

Imported Cheese Plate 14

The Wine Tastings, suggested with each dish, are \$6 each for a 3 ounce pour.

Full 6 ounce glasses are also available.

PLEASE REFER TO OUR A LA CARTE STEAK MENU FOR A FULL SELECTION OF IN-HOUSE BUTCHERED BEEF

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A La Carte Steak Menu

All Steaks are Graded USDA Choice or Higher,
Hand-Cut in House, and

Now served with two sides

& your choice of either 1 topping or 1 sauce

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| *FILET - 8oz. | 42 |
| *DELMONICO - 8oz. | 38 |
| *NEW YORK STRIP - 12oz. | 38 |

Sauces

Garlic Cream Sauce

Marsala Sauce

Veal Heart Sauce

Porcini Sauce

Bacon Mushroom Shallot Pan Sauce

Toppings

Maitre D'Hôtel Butter

Blue Cheese

Truffle Butter

Porcini Marchand du Vin Butter

Wild Mushrooms w/ Garlic & Parsley

Sides

Whole Grain Rice with Wild Mushrooms

Roasted Cauliflower

Honey Glazed Carrots

Wild Mushroom Palmier

Roasted Potatoes, Turnips, & Beets

Asparagus & Leeks

Additional Offerings

(only available with the purchase of an entrée)

4oz Jumbo Lump Crab Cake - 12

4oz Of Jumbo Shrimp - 8

2oz Foie Gras - 10

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