

Menu d'Hiver - Dinner

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"pour commencer" appetizers

Huîtres - Oysters on the Half Shell, Mignonette **a.q.**

Soupe Gratinée à l'Oignon - French Onion Soup **9**

Foie Gras au "Torchon" - Confit of Crab Apples, Cajeta Caramel, Warm Beignets **18**

Petit Salé - Crispy Skinned Suckling Pig, Apple Purée, Whole Grain Mustard Spätzle **16**

Pâté de Campagne - Country Pâté, Pickled Vegetables, Whole Grain Mustard, Croutons, Cornichons **12**

Salade d'Automne - Fall Vegetables, Pomegranate, Asian Pear, Fresh Farmer's Cheese, Pumpkin Vinaigrette **12**

Ris de Veau - Sautéed Veal Sweetbreads, Torpedo Onions, Braised Lentils, Madeira Sauce **14**

Salade de Betteraves - Beet Salad with Quinoa, Apples, Puffed Farro and Ris de Camargue **12**

Fruits de Mer - Head-on Gulf Prawns, Savory Clam "Chowder", Lardons, Yukon Gold Potatoes, Parmesan Broth **16**

Salade Verte - Mixed Green Salad, Sherry Vinaigrette **9**

Fromages du Jour - Artisan Cheeses of the Day **12**

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"plats chauds" main courses

Canard - Sonoma Duck Breast, Scarlett Turnips, Poached Quince, Bloomsdale Spinach, Herb Jus **29**

Longe de Porc - Roasted Pork Chop, Braised Savoy Cabbage and Kale, Salsify, Whole Grain Mustard Jus **28**

La Lotte - Pancetta Wrapped Monkfish, Chorizo Stuffed Calamari, Clams, Jus de Bouillabaisse **24**

Caille Rôti - Wolfe Ranch Quail Basted in Brown Butter, Herbs, Duck Confit Stuffing, Farro Verde, Crispy Pancetta **26**

Nicchi - Nicchi Pasta Stuffed with Roasted Pumpkin and Chestnuts, Brown Butter, Sage **18**

Esturgeon - Black Trumpet Crusted Sturgeon, Parsley Root, Quinoa and Wild Mushroom Ragoût, Oxtail **24**

Jou de Pork Braised Pork Cheeks, Butternut Squash Barley "Risotto", Roasted Salsify, Brussels Sprouts **26**

Pintade - Pancetta Wrapped Guinea Hen, Boudin Noir, Cauliflower Purée, Chanterelle Mushrooms, Brussels Sprouts **28**

Faux Filet - Prime New York Steak, Bone Marrow Crusted Shortrib, Celery Root, Pommes Boulangère, Horseradish Bordelaise **32**

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"cassolettes pour les gourmands" sides

Gratin de Macaroni - Macaroni Gratin **8**

Choux de Bruxelles - Sautéed Brussels Sprouts and Bacon **6**

Pommes Frites - French Fries **6**

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Executive Chef Patrick Kelly

Bon Appétit

An 18% gratuity will be added to parties of 6 or more • \$20 Corkage per 750ml.

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