

BISTRO DINNER MENU

Small Bites

BREAD BASKET & BUTTER 6
HOMEMADE SOURDOUGH, BORDIER BUTTER

SALTED COD CROMESQUIS 10
POTATO, GARLIC AIOLI

JAMON IBÉRICO
1 ounce: \$28, 2 ounces: \$50
CURED HAM, HEIRLOOM TOMATO, BASIL TARTINE

ESCARGOT 16
PARSLEY GARLIC BUTTER, GARLIC CHIP

Appetizers

SCALLOP CEVICHE 22
ORANGE, CAMPARI, AVOCADO

MODERN PÂTEEN CROÛTE 25
PISTACHIO, PEAR, MESCLUN SALAD

CHARCUTERIE BOARD 38
HOMEMADE SELECTION OF 5, BREAD & BUTTER

BLUE FIN TUNA 22
SUNDRIED TOMATO, ROASTED EGGPLANT, LARDO

STEAK TARTARE
2.5 OUNCES \$18, 5 OUNCES \$33
HAND CHOPPED SKIRTSTEAK, CAPERS, GHERKINS

CRISPY ONION TART 24
CREAMY SPRING ONIONS, CHANTERELLES

CHESTNUT VELOUTÉ 18
BAHARAT SPICED ASIAN PEAR, CELERY

ARTICHOKE & BURRATA 21
HARICOT VERTS, FENNEL, MARIN GREENS

KING CRAB ROYALE 49
LITTLE GEMS, MOZZARELLA, TOMATOES, AVOCADO

ENDIVES AND ROQUEFORT SALAD 16
SERVES 2: \$26, SERVES 4: \$40
WATERCRESS, PEAR, WALNUTS, RED WINE VINAIGRETTE

CHEESE BOARD 28

ARTISANAL CHEESE SELECTION OF 5

GRILLED WEST COAST OYSTERS MARKET PRICE

BUTTER, LEMON, CHIVES

RAW BAR WEST COAST OYSTERS MARKET PRICE

TARRAGON MIGNONETTE

ENTRÉES

WHOLE GRILLED FISH MARKET PRICE

BAY LEAF, LEMON BUTTER SAUCE, FENNEL SALAD

SKATE WING 32

SAUCE GRENOBLOISE, TOMATO CONFIT, KALE

HALF-SMOKED SALMON 38

WASABI BEURRE BLANC, CUCUMBER, SESAME, ROE

RIBEYE 68

16 OZ, GRILLED PEPPERS, BEEF JUS

BEEF CHEEK 38

BRAISED IN RED WINE, GNOCHETTI CARBONARA

ROASTED CHICKEN 34

DUCK FAT POTATOES, SHALLOT

PORK BELLY 32

NAPA CABBAGE, SOY GINGER GLAZE

BUTTERNUT SQUASH CAMPANELLE 26

MASCARPONE, PUMPKIN SEED, BLACK TRUMPET MUSHROOMS, SAGE

DUCK BREAST 45

QUINCE, CHANTERELLES, POMMES PURÉE

SIDES

POMMES FRITES 10

GARLIC AIOLI

GRILLED CAULIFLOWER 15

CURRY CREAM

RAINBOW CARROTS 12

SPICED ORANGE GLAZE

DUCK FAT POTATOES 12

PICKLED RAMP, PARSLEY

KING OYSTER MUSHROOMS 15
BLACK GARLIC VINAIGRETTE, FRIED SHALLOTS