

~APPETIZERS~

- French Onion Soup Gratinee** with cave aged gruyere cheese 10
- Soup of the Day** Chef's daily selection 9
- Steak Tartare** finely chopped hanger steak, served with toast points 13/28
As a main course served with Brasserie fries **Add an egg yolk** 1.00
- Escargot de Bourgogne** ½ dz or 1 dz baked snails in garlic herb butter 13/22
- Charcuterie or Artisanal Cheese Platter** 13.50
- Crater Lake Vodka and Citrus "Gravlax"** cured Salmon over toasted brioche, horseradish cream, whole grain mustard emulsion 14

~FOIE GRAS~

- Pan Seared 2 oz. Foie Gras au "Pain D'Epice"** seared apple, 18
compote d' onion, sherry demi-glace
- Spinach Salad "Perigourdine"** duck prosciutto & duck leg confit, 15
foie gras au torchon, Fourme d' Ambert, golden balsamic & fig vinaigrette

~SALADS~

- Roasted Beet & Apple Salad** Fourme D' Ambert, braised Granny 12
Smith Apples, orange & pomegranate vinaigrette
- Hearts of Romaine "Caesar" Salad** seared prosciutto wrapped 14
shrimp, anchovy filet, parmesan chips
- Wild Mushroom & Crispy Goat Cheese Salad** 13
Seasonal greens, sautéed mushrooms, tomatoes, golden balsamic vinaigrette
- Curly Endive & Living Watercress Salad** caramelized shallots 14
candied bacon, Roquefort cheese, rice wine vinaigrette, crispy crab fritters
- Boston Butter Lettuce** Espelette croutons, Dijon mustard vinaigrette 11

~PLATEAU DE FRUITS DE MER~

Seafood bar served on ice with a variety of sauces:

Red Wine Mignonette, Horseradish Cream, Cocktail Sauce, Sauce Aurore or Drawn Butter

Pacific Oyster 3.00 ea. **Atlantic Oyster 3.00 ea.**

Gulf Shrimp 3.00 ea. **1LB King Crab Legs 54**

Le Petite (2-3 people) 74

6 Pacific Oysters, 6 Shrimp, 6 Atlantic Oysters

½ LB King Crab Legs and Plenty of Steamed, Chilled Mussels and Clams

~ENTREES~

Steamed Mussels Marinere with Brasserie Fries	29
P.E.I. mussels steamed in white wine, shallots, garlic & thyme	
Roasted Idaho Trout Almandine	28
stuffed with fennel & saffron, fingerling potatoes “En Robe des Champs,” almond brown butter	
Braided Wild Oregon Petrale Sole Filet	30
white wine risotto sautéed spinach, lemon beurre blanc, crispy pickled onion	
Seafood Bouillabaisse	32
shrimp, scallops, calamari, mussels, clams snapper, tomato-saffron broth, potatoes, toasted baguette & saffron aioli	
Braised Boeuf Bourguignon	29
beef short rib stew in red wine sauce garnished with carrots, bacon, mushrooms & pearl onions	
Veal Loin “Wiener Schnitzel” or “Cordon Bleu”	30
Brasserie fries & seasonal vegetables	Add a fried egg 1.00
Oven Roasted Honey Brine Pork Chop	31
chipotle mashed potatoes sautéed shaved Brussel sprouts with bacon, Shields Date Garden chutney	
Sautéed Calf Liver	29
roasted shallots, crispy bacon, mashed potatoes seasonal vegetables, sherry demi-glace	
Oven Roasted Chicken “Cocotte Grand Mere”	27
sautéed wild mushroom with vegetables & gnocchi, natural chicken-garlic au jus	
Roasted Veal Tenderloin	40
marinated with herbs butternut squash ravioli, walnut-sage butter sauce, crispy parsnip chips	
Beef Tenderloin “Rossini” & Truffle Sauce	43
grilled 6 oz. filet, foie gras au torchon, Portobello mushroom ravioli, sautéed spinach	
Herb Crusted New Zealand Rack of Lamb	40
cannellini bean Cassoulet, roasted Mediterranean vegetables, mint demi-glace	
6 oz. or 8 oz. Grilled Flat Iron Bistro Steak “au Poivre”	28/32
Brasserie fries & seasonal vegetables, green peppercorn sauce	

~SIDES~ \$6

Yukon Gold Mashed Potatoes • Buttered Noodles • Sautéed Seasonal Vegetables
Mediterranean Vegetables • Fingerling Potatoes “En Robe Des Champs”
Brasserie Truffle Fries • Sautéed Spinach