

~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, compote d' onion, sherry demi-glace	18
Spinach Salad "Perigourdine" duck prosciutto & duck leg confit, foie gras au torchon, Fourme d' Ambert, golden balsamic & fig vinaigrette	15

~SALADS~

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