



~APPETIZERS~

- French Onion Soup Gratinee** with cave aged gruyere cheese 10
- Soup of the Day** Chef's daily selection 9
- Steak Tartare** hanger steak ground to order (not cooked) with toast points 13/28
As a main course served with Brasserie fries **Add an egg yolk 1.00**
- Escargot de Bourgogne** ½ or 1dz baked in parsley-garlic butter 13/22
- Assiette de Charcuterie Or Artisanal Cheese Platter** 15
- Crater Lake Vodka and Citrus "Gravlax"** cured Salmon over 13
toasted brioche, horseradish cream, whole grain mustard emulsion

~FOIE GRAS~

- Pan Seared 2 oz. Foie Gras au "Pain D'Epice"** seared apple, 18
compote d'onion, sherry demi-glace
- Terrine de Foie Gras "Au Torchon"** warm balsamic figs, toast points 18

~SALADS~

- Roasted Baby Beet & "Humboldt Fog" Salad** soft aged 12
goat cheese, mixed greens & lemon-truffle vinaigrette
- Crispy Goat Cheese & Sweetbreads Salad** 13
mixed greens, sautéed mushrooms, onion gastrique, golden balsamic vinaigrette
- Lyonnaise Salad** escarole & frisee salad with a soft-boiled egg, 12
Croutons & warm bacon vinaigrette
- Hearts of Romaine "Caesar" Salad** seared prosciutto wrapped 14
shrimp, anchovy filet, parmesan chips
- 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.

½ LB King Crab Legs 28

Le Petit Seafood platter 35

4 Pacific Oysters, 4 Shrimp, 4 Atlantic Oysters and Chilled Mussels and Clams



~ENTREES~

Steamed Mussels Mariniere with Brasserie Fries	29
P.E.I. mussels steamed in white wine, shallots, garlic & thyme	
Braided Wild Oregon Petrale Sole Filet	30
white wine risotto, sautéed spinach, lemon beurre blanc, crispy pickled onion	
Seafood Fettuccini	32
shrimp, scallops, calamari, mussels, clams, salmon, in a saffron emulsion	
Veal Loin “Wiener Schnitzel”	30
Brasserie fries & sautéed green beans	Add a fried egg 1.00
Oven Roasted Honey Brine Pork Chop	31
homemade sauerkraut, sautéed grapes & Dijon mustard sauce	
Sautéed Calf Liver	29
roasted shallots, crispy bacon, mashed potatoes sautéed green beans, sherry demi-glace	
Oven Roasted Chicken “Cocotte Grand Mere”	27
sautéed mushroom, corn, sweet peas, spinach, prosciutto & potato gnocchi	
Oven Roasted Half Duck “A L’Orange”	40
buttered noodles, sautéed green beans & orange gastrique	
Beef Tenderloin “Au Poivre”	38
grilled 6 oz. filet portobello mushroom ravioli, sautéed spinach & brandy peppercorn sauce	
Bistro Steak Frites	28/32
6oz or 8oz grilled flat iron, sautéed green beans Brasserie fries, Maître d’hôtel butter	
Grilled Hanger Steak “Bordelaise”	30
roasted bone marrow, shallot confit, sautéed green beans, Brasserie fries	
Sautéed Roasted Butternut squash ravioli	20
with candied walnuts & sage, sautéed spinach	

~SIDES~ \$6

- Yukon Gold Mashed Potatoes • Sautéed Green Beans
- Fingerling Potatoes “En Robe des Champs”
- Brasserie Truffle Fries • Sautéed Spinach
- Buttered noodles • White Wine Risotto