



~APPETIZERS~

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

~FOIE GRAS~

<b>Pan Seared 2 oz. Foie Gras au "Pain D'Epice"</b> seared apple, compote d' onion, sherry demi-glace	18
<b>Foie Gras "Au Torchon"</b> zucchini and apple chutney, toast points	18

~SALADS~

<b>Roasted Baby Beet &amp; "Humboldt Fog" Salad</b> soft aged goat cheese, mixed greens & lemon-truffle vinaigrette	12
<b>Crispy Goat Cheese &amp; Sweetbreads Salad</b> mixed greens, sautéed mushrooms, onion gastrique, golden balsamic vinaigrette	13
<b>Lyonnaise Salad</b> escarole & frisee salad with a soft-boiled egg, croutons & warm bacon vinaigrette	12
<b>Hearts of Romaine "Caesar" Salad</b> seared prosciutto wrapped shrimp, anchovy filet, parmesan chips	14
<b>Boston Butter Lettuce</b> 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.**      **1 LB King Crab Legs 56**

**Le Petit (2-3 people) 74**

6 Pacific Oysters, 6 Shrimp, 6 Atlantic Oysters

½ LB King Crab Legs and plenty of Chilled Mussels and Clams

~ENTREES~

<b>Steamed Mussels Marinere with Brasserie Fries</b>	29
P.E.I. mussels steamed in white wine, shallots, garlic & thyme	
<b>Braided Wild Oregon Petrale Sole Filet</b>	30
white wine risotto, sautéed spinach, lemon beurre blanc, crispy pickled onions	
<b>Roasted Idaho Trout Almandine</b>	28
stuffed with fennel & saffron, fingerling potatoes “En Robe des Champs,” almond brown butter	
<b>Braised Boeuf Bourguignon</b>	29
beef short rib stew in red wine sauce garnished with carrots, bacon, mushrooms & pearl onions	
<b>Veal Loin “Wiener Schnitzel”</b>	30
Brasserie fries & sautéed green beans	<b>Add a fried egg 1.00</b>
<b>Oven Roasted Honey Brine Pork Chop</b>	31
homemade sauerkraut, sautéed grapes & Dijon mustard sauce	
<b>Sautéed Calf Liver</b>	29
roasted shallots, crispy bacon, mashed potatoes sautéed green beans, sherry demi-glace	
<b>Oven Roasted Chicken with Porcini Cream Sauce</b>	27
fettuccini in butter with prosciutto dust	
<b>Beef Tenderloin “Rossini” &amp; Truffle Sauce</b>	42
grilled 6 oz. filet, foie gras au torchon, Portobello mushroom ravioli, sautéed spinach	
<b>Bistro Steak Frites</b>	28/32
6oz or 8oz grilled flat iron, sautéed green beans Brasserie fries, Maître d’hôtel butter	
<b>Grilled 10 oz Prime New York “Au Poivre”</b>	38
sautéed green beans, Brasserie fries, green peppercorn sauce	
<b>Herb Crusted New Zealand Rack of Lamb</b>	38
ratatouille Provençal, pomme Dauphine, fig balsamic gastrique	
<b>Sautéed Roasted Butternut Squash Ravioli</b>	22
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