



~APPETIZERS~

- French Onion Soup Gratinee** with cave aged gruyere cheese 11
- Soup of the Day** Chef's daily selection 10
- Steak Tartare** hanger steak ground to order (not cooked) with toast points 14/30  
As a main course served with Brasserie fries **Add an egg yolk 1**
- Escargot de Bourgogne** ½ or 1dz baked in parsley-garlic butter 14/24
- Assiette de Charcuterie Or Artisanal Cheese Platter** 15
- 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"** 20  
sautéed apple & pear, compote d'onion, sherry demi-glace
- Foie Gras "Au Torchon"** zucchini and apple chutney, toast points 19

~SALADS~

- Roasted Baby Beet & "Humboldt Fog" Salad** 13  
Soft aged goat cheese, mixed greens & lemon-truffle vinaigrette
- Crispy Goat Cheese & Bleu Cheese Fritter Salad** 13  
mixed greens, sautéed mushrooms, onion gastrique, golden balsamic vinaigrette
- Lyonnaise Salad** escarole & frisée salad with a soft-boiled egg, 13  
croutons & warm bacon vinaigrette
- Hearts of Romaine "Shrimp Caesar" Salad** 15  
seared prosciutto wrapped shrimp, anchovy filet, parmesan chips
- Boston Butter Lettuce** Espelette croutons, Dijon mustard vinaigrette 12

~PLATEAU DE FRUITS DE MER~

Seafood bar served on ice with a variety of sauces:

Red Wine Mignonette, Horseradish Cream, Cocktail Sauce, Sauce Aurore, 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~

- Steamed Mussels “Marinière” or “Basquaise”** 30  
P.E.I. mussels served with Brasserie fries
- Braided Wild Oregon Petrale Sole Filet** white wine risotto, 31  
sautéed spinach, lemon beurre blanc, crispy pickled onions
- Roasted Idaho Trout Almandine** stuffed with fennel & saffron, 29  
fingerling potatoes “En Robe des Champs,” almond brown butter
- Pan Seared Natural Scottish Salmon & Lobster Ravioli** 34  
braised French lentils “Du Puy”, sautéed lardons & pearl onion, sauce Matelote
- Braised Boeuf Bourguignon** beef short rib stew in red wine sauce 30  
garnished with carrots, bacon, mushrooms & onions
- Veal Loin “Wiener Schnitzel”** 32  
Brasserie fries & sautéed green beans **Add a fried egg 1**
- Oven Roasted Honey Brine Pork Chop** mashed potatoes, 30  
sautéed shaved Brussels sprout with bacon, Calvados sauce, sauteed apple & pear
- Sautéed Calf Liver** roasted shallots, crispy bacon, mashed potatoes 29  
sautéed green beans, sherry demi-glace
- Oven Roasted Free Range “Jidori” Chicken Suprême** 29  
Wild mushroom & asparagus risotto, drizzle with truffle oil & prosciutto dust
- Grilled Beef Tenderloin, Truffle Sauce** 39  
Portobello mushroom ravioli, sautéed spinach **Add foie gras for Rossini 6**
- Bistro Steak Frites** 6oz or 8oz grilled flat iron, sautéed green beans 30/33  
Brasserie fries, brandy peppercorn sauce
- Herb Crusted New Zealand Rack of Lamb** 39  
Grilled asparagus, pomme Anna, purple mustard cream sauce
- Roasted Veal Tenderloin & Butternut Squash Ravioli** 38  
candied walnuts & sage, sautéed spinach, beurre blanc

~SIDES~ \$ 7

Yukon Gold Mashed Potatoes • Sautéed Green Beans  
Fingerling Potatoes “en Robe des Champs” • Sautéed Spinach  
Brasserie Truffle Fries • Buttered Noodles • White Wine Risotto  
Sautéed Brussel Sprouts with Bacon