



~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 14
toasted brioche, horseradish cream, whole grain mustard emulsion

~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 & Sautéed Mushroom Salad** 13
mixed greens, onion gastrique, golden balsamic 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
- Pan Seared Natural Scottish Salmon & Lobster Ravioli** 34
Sautéed spinach, crispy lardon & pearl onions, sauce Matelote
- Veal Loin “Wiener Schnitzel”** 32
Brasserie fries & sautéed green beans **Add a fried egg 1**
- Oven Roasted Honey Brine Pork Chop** 30
Fingerling potatoes “Salardaise”, sweet pea purée, blood orange reduction
- Sautéed Calf Liver** roasted shallots, crispy bacon, mashed potatoes 29
sautéed green beans, sherry demi-glace
- Oven Roasted Free Range “Jidori” Chicken Suprême** 29
Goat cheese mashed potatoes, sautéed mushroom with herbs,
crispy lardon & pearl onions, thyme infusion
- 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 Marinated New Zealand Rack of Lamb** 39
Bulgur tabbouleh with green chickpeas, date & apricot tagine, lamb au jus

~VEGETARIAN~

- Sautéed Artichoke & Mascarpone Ravioli “au Thym”** 26
Sweet pea purée, heirloom tomato salsa

~SIDES~ \$ 7

Yukon Gold Mashed Potatoes • Sautéed Green Beans
Fingerling Potatoes “Salardaise” • Sautéed Spinach
Brasserie Truffle Fries • Buttered Noodles • White Wine Risotto