

~APPETIZERS~

- French Onion Soup Gratinée** with cave aged gruyère cheese 11
- Soup of the Day** Chef's daily selection 10
- Steak Tartare** hanger steak ground to order (raw) with toast points 14/30
As a main course served with Brasserie fries **Add an egg yolk 1.00**
- Escargot de Bourgogne** ½ or 1 dz baked in parsley-garlic butter 14/24
- Grilled Octopus and Stuffed Calamari** 16
Spanish style vegetables and merguez
- Lump Crab & Bay Shrimp "Napoléon"** 16
watermelon radish, citrus segments, avocado
ginger and ruby red grapefruit vinaigrette
- Crater Lake Vodka and Citrus "Gravlax"** 14
Cucumber carpaccio, dill crème fraîche, orange segments

~FOIE GRAS~

- Nut Crusted 2 oz. Seared Foie Gras** 20
cipollini onion confit, apple cider réduction

~SALADS~

- Roasted Baby Beet & "Humboldt Fog" Salad** 13
soft aged goat cheese, mixed greens & lemon-truffle vinaigrette
- Heirloom Tomato Salad "Caprese"** 13
Burrata cheese, drizzled with balsamic dressing and pesto
- Lyonnaise Salad** escarole & frisée salad with a soft-boiled egg 13
croutons & warm bacon vinaigrette
- Hearts of Romaine "Caesar" Salad** 13
Espelette croutons, 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 or Drawn Butter

Pacific Oyster 3.50 ea.

Atlantic Oyster 3.50 ea.

Gulf Shrimp 3.50 ea.

½ LB King Crab Legs 32

Le Petit Seafood platter 42

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

*"Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness"*

~ENTREES~

- Steamed Mussels Marinière with Brasserie Fries** 30
P.E.I. mussels steamed in white wine, shallots, garlic & thyme
- Roasted Idaho Red Trout Stuffed with Prosciutto** 29
corn purée, sautéed spinach, fingerling potatoes & wild mushrooms
olive tapenade & pesto sauce
- Sautéed Wild Shrimp Fettuccini “Provençale”** 32
steamed mussels and clams with onions, garlic, tomatoes & spinach
- Veal Loin “Wiener Schnitzel”** 32
Brasserie fries & sautéed green beans **Add a fried egg 1.00**
- Oven Roasted Honey Brine Pork Chop** 30
Fingerling potatoes “Salardaise”, sweet pea purée, blood orange réduction
- Sautéed Calf Liver** mashed potatoes, sautéed green beans 29
cipollini onion confit, crispy bacon, apple cider demi-glace
- Oven Roasted Chicken “Paillard”** 28
wild mushroom risotto, sautéed spinach, old fashioned mustard cream sauce
- Oven Roasted Half Duck “A L’Orange”** 42
buttered noodles, sautéed green beans & orange gastrique
- Grilled 10oz New York Steak, “Maître d’Hôtel”** 38
Brasserie fries, sautéed green beans, chimichurri & parsley-garlic butter
- Bistro Steak Frites** 6oz grilled flat iron, sautéed green beans 30
Brasserie fries, brandy peppercorn sauce
- Herb Marinated New Zealand Lamb Chop** 38
Bulgar tabbouleh with green chickpeas, date & apricot tagine, lamb au jus

~VEGETARIAN~

- Sautéed Artichoke & Mascarpone Ravioli “au Thym”** 27
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
Bulgar Tabbouleh • Sautéed Wild Mushrooms