

~APPETIZERS~

- French Onion Soup Gratinée** with cave aged gruyère cheese 11
- Soup of the Day** Chef's daily selection 10
- Steak Tartare** bavette steak ground to order (raw) with toast points 14/32
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 14/26
- Assiette de Charcuterie or Artisanal Cheese Platter** 18
- Grilled Octopus and Stuffed Calamari** 16
Spanish style vegetables and merguez
- Cocktail de Crevette "Martini"** 15
bay shrimp coated with sauce Aurore & oeuf mimosa
- Crater Lake Vodka & Citrus Gravlax** 14
cucumber carpaccio, dill crème fraiche, orange segments
- Pan Seared 2 oz. Foie Gras au Pain D'Épice** 20
gingerbread crust, cipollini onion confit, apple cider reduction

~SALADS~

- Roasted Baby Beet & Humboldt Fog Cheese Salad** 13
soft-ripened goat cheese, mixed greens & lemon-truffle vinaigrette
- Lyonnaise Salad** escarole & frisée salad with a soft-boiled egg 13
croutons & warm bacon vinaigrette
- Baked Goat Cheese & Poached Pear Salad** 13
mixed greens, onion & cassis gastrique, golden balsamic & walnut vinaigrette
- Hearts of Romaine Caesar Salad** 12
Espelette croutons, anchovy filet, parmesan chips **Add shrimp 6.00**
- 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. **1 LB King Crab Legs 65**

Le Petit Seafood platter (2-3 people) 84

4 Pacific Oysters, 4 Shrimp, 4 Atlantic Oysters

½ LB King Crab Legs and plenty of 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** 31
P.E.I. mussels steamed in white wine, shallots, garlic & thyme
- Seared Wild Oregon Petrale Sole Filet** 32
white wine risotto, sautéed spinach, sauce Dieppoise, fleuron
- Roasted Idaho Red Trout Grenobloise** 30
stuffed with fennel & prosciutto, sautéed green beans, lemon & caper butter
- Braised Boeuf Bourguignon** beef short rib stew in red wine sauce 30
garnished with carrots, bacon, mushrooms & pearl onions, buttered noodles
- Escalope of Veal Wiener Schnitzel** 32
Brasserie fries & sautéed green beans **Add a fried egg 1.00**
- Roasted Honey Brine Pork Chop Charcutière** 31
braised sauerkraut, sautéed grapes, whole grain mustard sauce
- Sautéed Calf Liver** mashed potatoes, sautéed green beans 30
cipollini onion confit, crispy bacon, apple cider demi-glace
- Oven Roasted Chicken Paillard** 30
wild mushroom risotto, sautéed spinach, old fashioned mustard cream sauce
- Grilled 8oz Bavette Steak Marchand de Vin** 32
“The Butcher’s Cut”, sautéed green beans & potato “Salardaise”, shallot confit
- Grilled 8oz Veal Loin Steak Forestière** 42
New York cut, buttered noodles, sautéed wild mushroom & cream sauce
- Blue Cheese Crusted 6oz Beef Tenderloin** 42
sautéed green beans, mashed potatoes & port wine reduction
- Herb Marinated New Zealand Lamb Chop** 42
bulgur Provençale, fig compote, lamb au jus
- Sautéed Roasted Butternut Squash Ravioli** 27
candied walnuts & sage, sautéed spinach **with 8oz Veal Loin Steak 43.00**

~SIDES~ \$8

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

Split plate charge \$6

Gluten free options available – ask your server

Cannot provide individual checks for parties of 8 or more