

~APPETIZERS~

- French Onion Soup Gratinée** Cave Aged Gruyère Cheese 12.<sup>50</sup>  
**Soup of the Day** Chef's Daily Selection 11.<sup>50</sup>  
**Steak Tartare** Ground to Order (Raw) Add an Egg Yolk 1.00 App16/Main32  
**Escargot de Bourgogne** ½ or 1dz Baked in Parsley-Garlic Butter 16/28  
**Charcuterie Board or Artisanal Cheese Platter** 18  
**Pink Pepper Crusted Australian Wagyu Beef Carpaccio** 14  
**Grilled Marinated Octopus & Spanish Chorizo** 16  
Piquillo Peppers Coulis/Fingerling Potatoes/Chimichurri  
**Crater Lake Vodka & Citrus Gravlax** 15  
Cured Salmon/Cucumber Carpaccio/Dill Crème Fraiche/Orange Segments

~SALADS~

- Roasted Baby Beet Salad & Humboldt Fog Cheese** 12.<sup>50</sup>  
Soft-Ripened Goat Cheese/Mixed Greens/Lemon-Truffle Vinaigrette  
**Lyonnaise Salad** Baby Frisée/Soft-Boiled Farm Egg/Croutons 13  
Warm Bacon Vinaigrette  
**Crispy Goat Cheese & Sautéed Mushroom Salad** 14  
Mixed Greens/Red Currant Gastrique/Pear Vinaigrette/Roasted Pistachios  
**Little Gem Lettuce & Grilled Gulf Shrimp "Caesar"** 16  
Espelette Croutons, Classic Caesar Dressing/Anchovy Filet/Parmesan Chip  
**Boston Butter Lettuce** Espelette Croutons/Dijon Mustard Vinaigrette 11.<sup>50</sup>

~PLATEAU DE FRUITS DE MER~

Pacific Oyster 3.50 ea. Atlantic Oyster 3.50 ea.

Gulf Shrimp 3.50 ea. 1 LB King Crab Legs 70

**Le Petit Seafood Platter (2-3 people) 89**

4 Pacific Oysters/4 Shrimp/4 Atlantic Oysters

½ LB King Crab Legs/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** 32

Steamed P.E.I. Mussels in White Wine/Shallots/Garlic/Thyme

### **Fresh Lake Superior White Fish Dieppoise** 34

White Wine Risotto/Sautéed Spinach/Bay Shrimp & Mushroom Velouté

### **Pan Seared Fresh Iceland Arctic Char** 34

Braised French Lentils/Fingerling Potatoes/Pinot Noir Velouté/Crispy Lardons

### **Boeuf Bourguignon** Red Wine Braised/Egg Pappardelle 33

Carrot Purée /Bacon/Mushrooms/Pearl Onions/Croutons/Horseradish Cream

### **Escalope De Veal Wiener Schnitzel** 35

Brasserie Fries/Sautéed Green Beans/Port Demi-Glace **Add a fried egg 1.00**

### **Sautéed Calf Liver** Mashed Potatoes/Sautéed Green Beans 32

Roasted Shallot Confit/Crispy Bacon/Apple Cider Demi-Glace

### **Oven Roasted Honey Brine All-Natural Pork Chop** 34

Mashed Potatoes/Grilled Asparagus/Coachella Valley Date Chutney

### **Organic Free-Range Jidori Chicken Breast** 32

Egg Pappardelle/Sautéed Mushroom/Sweet Peas/Pancetta/Madeira Sauce

### **Grilled Black Angus Bavette Steak Frites Au Poivre** 36

“The Butcher’s Cut”/Sautéed Asparagus/Brasserie Fries/Green Peppercorn Sauce

### **Bone Marrow Crusted Beef Tenderloin** 45

Beef Short Rib Ravioli/Sautéed Spinach/Bordelaise Sauce

### **Grilled New Zealand Double Lamb Chops** 45

Potatoes “Au Gratin”/Ratatouille Provençale/Honey & Rosemary Gastrique

### **Roasted Veal Tenderloin & Butternut Squash Ravioli** 45

Candied Walnuts/Sage/Sautéed Spinach/Beurre Blanc

**SIDES 9** Mashed Potatoes • Sautéed Green Beans • Sautéed Spinach • Egg Pappardelle  
Au Gratin Potatoes • Fingerling Potatoes • White Wine Risotto • Grilled Asparagus  
Brasserie Truffle Fries • Sautéed Wild Mushrooms • Ratatouille Provençale