

MENU DU DÎNER

from 5pm to 9pm

HORS D'OEUVRES

- la planche** – chef's selection of cheese and cured meat \$35
- olives fumées** \$7
smoked and marinated castelvetro olive
- la corbeille de pain** \$12
bread selection from bad dog bakery, whipped foie gras butter

SIDES

- haricots verts** \$10
green beans & toasted almonds
- gratin celery root** \$12
celery root, lemon & parmesan cream, herb crumb
- pomme purée** \$12
yukon gold, nutmeg, butter
- frites** \$8
kennebec potatoes, aioli

STARTERS

- la foccacia** \$14
topped with horseradish whipped cream cheese, mushroom duxelle, pickled enoki
- tartelette à l'échalote** \$23
caramelized shallot tart, thyme, goat cheese, frisée salade
- le jambon persillé** \$18
ham hock terrine, toasted baguette, cornichon, mustard
- tartare de bison** \$23
bison tartare, gribiche sauce, egg yolk, crostini
- soupe à l'oignon** \$18
caramelized onion, crouton, gruyère
- salade niçoise** \$22
tuna, green beans, confit potatoes, cherry tomatoes, green olives, egg, wholegrain mustard vinaigrette
- salade d'endives** \$19
endive, st agur blue cheese, bartlett pear, candied walnut

MAIN COURSES

le brocoli – grilled brocoli steak, confit potatoes, fennel purée, sauce vierge	\$24
steak frites – 6oz flat iron, 'café de paris' butter, fries & salad, served medium rare	\$38
le burger – wagyu beef patty, burger sauce, gruyère, arugula, onion jam, fries & salad, or soupe du jour sub blue cheese +\$5	\$24
le canard – confit duck leg, pomme purée, beets, pickled blackberries, duck jus	\$34
le poulet – chicken breast, pomme purée, brussel sprouts, wild mushroom, truffle chicken jus	\$34
risotto d'automne – celery root puree, parmesan, toasted hazelnut	\$28
la truite – steelhead trout, celery root, grilled fennel, trout roe beurre blanc	\$34
moules frites – 1lb PEI mussels & fries, marinière sauce add blue cheese +\$5	\$25
pasta du jour – fresh pasta from our sister restaurant 'fiore'	\$28

DESSERTS

mousse au chocolat – traditional chocolate mousse	\$9
crème brûlée – traditional vanilla crème brûlée	\$10
tarte tatin – served with buttermilk ice, salted caramel	\$12
glaces & sorbets du jour – seasonal ice cream & sorbet	\$4 scoop

DIGESTIFS

1oz / 2oz

bas armagnac château de lacquy – gascogne, france, 1991	30/55	courvoisier v.s. – cognac, france	10/18
baron otard cognac x.o. – cognac, france	18/34	bigallet china-china – virieu, france	12/20