

# MENU DU DÎNER

from 5pm to 9pm

## STARTERS

<b>la planche</b>	\$35
chef's selection of cheeses and cured meats	
<b>crevette en persillade</b>	\$18
grilled prawns, persillade butter	
<b>mi-cuit de thon</b>	\$26
tuna tataki, juniper & pink peppercorn, tomato tapenade, lemon vinaigrette, radicchio & lettuce	
<b>foie gras torchon et pain d'épices</b>	\$30
house made duck foie gras, winter-spiced bread, blueberry jam	
<b>tartare de bison</b>	\$23
bison tartare, capers, shallots, egg yolk	
<b>soupe à l'oignon</b>	\$18
caramelized onion, crouton, gruyère	

## SALADS

<b>salade d'hiver</b>	\$16
roasted beets, mix greens, pecorino cheese, grapefruit, walnuts	
<b>salade lyonnaise</b>	\$17
kale, bacon, pickled red onion, crouton crumble, sous vide egg	
<b>salade d'endives</b>	\$16
endives, blue cheese, pear, walnuts	
<b>camembert rôti</b>	\$30
baked camembert, honey, thyme	

## MAIN COURSES

<b>steak frites</b>	\$37
6oz bavette, pink peppercorn sauce, aioli, served medium rare	
<b>le chou fleur</b>	\$29
marinated cauliflower steak, confit potatoes, pickled shallots, salsa verde, romesco	
<b>truite au beurre blanc</b>	\$32
steelhead trout, zucchini, eggplant, fennel, tarragon, lemon beurre blanc	
<b>risotto crémeux à la truffe noire</b>	\$39
french fresh black truffle, beurre noisette, asparagus, arborio rice,	
<b>boeuf bourguignon</b>	\$48
beef chuck, burgundy red wine sauce, pomme purée, carrot, mushroom, onion	
<b>suprême de volaille</b>	\$35
chicken supreme, onion & leek soubise, cherry tomato, shishito pepper, gratin dauphinois	

## SIDES

**market vegetables**  
daily selection  
\$10

**gratin dauphinois**  
potatoes gratin  
\$12

**fricassé de champignons**  
sautéed wild mushrooms  
\$10

taxes not included