

# DEJEUNER

## Hors D'Oeuvres

|                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------|-------|
| ONION SOUP GRATINÉE, Cave-Aged Gruyère & Toasted French Baguette .....                                    | 9.00  |
| WATERMELON GAZPACHO, Chilled Watermelon Soup, Peppermint, Avocado-Lime Emulsion .....                     | 8.00  |
| STEAK TARTARE, Hand Cut Prime Beef, Organic Egg, Spicy Dijon Vinaigrette, Pommes Gaufrettes.....          | 10.00 |
| PATÉ MAISON, Foie Gras & Duck Liver Parfait, Madeira Gelée, Cornichons, Toasted Country Bread.....        | 14.00 |
| CHARCUTERIE, Selection of Artisanal Saucissons, Rillettes or Terrine with Cornichons & Country Toast..... | 5EA   |
| LES FROMAGES, Choice of Cheese with Market Fruits, Glazed Pecans, Walnut-Raisin Bread.....                | 5EA   |

## Salades & Sandwiches

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| BUTTER LETTUCE, Red Wine Vinaigrette, Shaved Chives, Sel Gris .....                                 | 9.00  |
| EARLY GIRL TOMATOES, Opal Basil, Lemon Cucumbers, Sherry Vinegar, Extra Virgin Olive Oil .....      | 11.00 |
| WARM ROASTED BEETS, Caramelized Spanish Goat Cheese, Hazelnut Dressing, Wild Arugula.....           | 14.00 |
| CREVETTES A L'ORANGE, Wild Mexican Prawns, Red Endive, Avocado, Citrus-Saffron Vinaigrette .....    | 17.00 |
| ALBACORE TUNA NIÇOISE, Cured Vegetables, Baby Romaine, Fingerling Potatoes, Olive Tapenade.....     | 16.00 |
| GRILLED KING SALMON, Marinated Market Vegetables, Bloomsdale Spinach, Basil Pistou .....            | 17.00 |
| SALADE RATATOUILLE, Grilled Farmer's Market Vegetables, Watercress, Smoked Tomato Vinaigrette ..... | 15.00 |

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| CROQUE MONSIEUR, House Made Pain de Mie, Jambon de Paris & Gruyère Cheese Gratinée .....         | 14.00 |
| CROQUE MADAME, Croque Monsieur with a Sunnyside-Up Organic Egg .....                             | 15.00 |
| ROASTED CHICKEN CLUB, Sweet Pepper Confit, Applewood-Smoked Bacon, Goat Cheese Persillade .....  | 17.00 |
| BRASSERIE BURGER, Grilled Pancetta, Early Girl Tomato, Bibb Lettuce, Pickled Spring Onions ..... | 17.00 |

{ All of our sandwiches come with Pommes Frites or Butter Lettuce Salad }

## Plats Principaux

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| STEAK FRITES, 6oz. Prime Hanger Steak, Cognac-Peppercorn Jus, Pommes Frites .....                            | 17.00 |
| ANISETTE OMELETTE, Spring Leeks, Mushroom Duxelles, Fines Herbs, Morbier Fondue .....                        | 14.00 |
| POULET ROTI, 1/2 Roasted Spring Chicken, Haricot Bean Ragout, Toasted Almonds, Preserved Lemon Emulsion..... | 19.00 |
| GRILLED KING SALMON, Vegetables à la Grecque, Bloomsdale Spinach, Basil Pistou .....                         | 21.00 |
| MOULES MEDITERRANEAN, P.E.I. Mussels, Spring Garlic, Tomatoes, Sweet Herbs, Grilled Olive Bread .....        | 16.00 |
| FISH DU JOUR, Chef's Daily Preparation of Market Fish, Seasonal Garnish.....                                 | MKT   |

{ All our garnishes are available in side or entrée size }



**CHEF DIRECTOR: ALAIN GIRAUD**  
**CHEF DE CUISINE: JOSHUA SMITH    SOUS CHEF: CHUCK ABAIR**



# OYSTER BAR

## Plateaux de Fruits de Mer

**ROYAL (4 TO 6 PERSONS) .....160.00**

Scallop Ceviche, 1 Maine Lobster, 12 Prawns, 18 Oysters,  
Alaskan King Crab Legs,  
12 Littleneck Clams

**DAUPHIN (2 TO 4 PERSONS) .....95.00**

Scallop Ceviche, ½ Maine Lobster, 8 Prawns,  
12 Oysters, Alaskan King Crab Legs,  
6 Littleneck Clams

**MARQUIS (1 TO 2 PERSONS).....45.00**

Scallop Ceviche, 6 Prawns, 6 Oysters,  
6 Littleneck Clams



### SHRIMP COCKTAIL

(French Style with Marie Rose Sauce

or American with Cocktail Sauce)

6 / \$16.00

## Shellfish

### SEASONAL OYSTERS

3..... 11.00

6..... 20.00

12..... 36.00

### MAINE LOBSTER

1/2LB..... 26.00

### ALASKAN KING CRAB

1/2LB..... 20.00

1LB..... 38.00

### CLAMS

3..... 6.00

6..... 11.00

12..... 20.00

### Sauces

Mignonette, Cocktail, Marie Rose, Rouille

## Café

**DRIP COFFEE..... 3.00**

Regular: La Colombe, Corsica

Decaf: La Colombe, Monte Carlo

**ESPRESSO..... 3.50**

Regular: La Colombe, Nizza, Medium Roast

Pasquini Extra Bar, Dark Roast

Decaf: La Colombe, Monte Carlo

**CHOCOLATE ..... 3.50**

Hot Chocolate: House-made dark chocolate ganache and whole milk.

**MOCHA..... 5.00**

Nizza espresso blend and dark chocolate ganache.



## Tea

*From Art of Tea*

### JAPANESE CHERRY

Japanese Green Tea blended with rose petals and essence of cherry.

### EGYPTIAN CHAMOMILE

A sweet and calming whole organic tisane.

### LEMON GINGER

A tisane combining lemon verbena, lemon grass, botanicals, and ginger, with the sweetness of South African honey bush.

### EARL GREY CRÈME

Organic, high-grown estate black tea, hand-blended with oil of bergamot, tropical flowers, a touch of vanilla, and French Lavender.

### ORGANIC ENGLISH BREAKFAST

A traditional blend of organic black tea.

### ANISETTE ICED TEA

A famous high grown estate Nigiri black tea hand blended with safflowers, cornflowers, mallow flowers, marigolds, and natural tropical essence.

All 4.00

## Biere

**PAULANER HEFEWEIZEN, GERMANY (5%)..... 8.00**

Wheat beer with a light, sweet flavor & subtle spice

**KRONENBOURG 1664, FRANCE (5.5%) ..... 8.00**

Premium lager, more bitter than sweet, with a distinctive citrus flavour

**STELLA ARTOIS, BELGIUM (5.2%)..... 8.00**

The optimum pilsner, with a clean, crisp taste

**PILSNER URQUELL, CZECH REPUBLIC (5%)... 8.00**

More heavily hopped than most pilsner

**LINDEMAN'S FRAMBOISE, BELGIUM (4%) ..... 9.00**

Sweet, dark-red raspberry beer

**RAGER 5 IPA, HEALDSBERG, CA (7%) ..... 8.00**

Well balanced with bright citrus, sweet malts & bitter hops

**CHIMAY CINO CENTS, BELGIUM (8%)..... 10.00**

Robust Trappist ale which sets the bar for Belgian triples

**ST BERNARDUS ABT 12, BELGIUM (10.5%) .. 10.00**

Dark quadrupel with flavors of cocoa, fig, currant & spice

**GUINNESS, IRELAND (4.3%)..... 8.00**

Thick, rich & mild: a perfect pairing with oysters

**HAKKE BECK BOTTLE, GERMANY (N/A) ..... 5.50**

Dry finish with some sweetness & astringency

## Bloody Mary Selection

### POUR MOI

Mustard, Mignonette, Blue Cheese Stuffed Olives

### CALIFORNIA MARY

Tequila, Jalapeno, Cilantro

### FARMERS' MARKET

Citrus Vodka, Fresh Muddled Dill & Cucumber

All 10.00