



OLIVES AND ALMONDS
 marinated olives, marcona almonds

6

CHEESE SELECTION
 three selections with garnishes, toast

9

SOUP A L'OIGNON
 gratinée with cheese and crouton

8

CHARCUTERIE PLATE
 artisanal cured meats, cornichon, Dijon

9

SOUP DU JOUR

7

BOSTON LETTUCE	6
bibb lettuce, tarragon, shallots, roasted tomato, mustard vinaigrette	
FRISÉE AUX LARDONS	8
curly endive, bacon, poached egg, mustard vinaigrette	
MIMOSA SALAD	9
heirloom tomatoes, roasted baby beets, goat cheese, celeriac remoulade	
NICOISE SALAD	15
fennel-coriander crusted ahi, haricots verts, tomatoes, potatoes, egg, olives	
AHI TARTARE	12
capers, shallot, egg, chives, Dijon, toast	
CRISPY PORK BELLY	10
cannellini beans, lardons, frisée	
FOIE GRAS	18
seared caramelized apple, dried fruit gastrique, toasted brioche	
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SHRIMP WITH ORANGE BUTTER	19
served en croute	
SALMON EN PAPILLOTE	17
leek, carrot, celery, artichoke, tomato, white wine	
ROASTED CHICKEN	14
spice crusted, chive potato purée	
DUCK CONFIT	19
cannellini beans	
STEAK FRITES	18
seared new york strip, french fries, maitre d'hotel butter	
BEEF BOURGUIGNON	16
beef braised in red wine, chive potato purée	
PORK TENDERLOIN	17
served with polenta	