

BISTRO LUNCH MENU

BREAD BASKET & BUTTER 6

HOMEMADE SOURDOUGH, BORDIER BUTTER

RAW BAR WEST COAST OYSTERS MARKET PRICE

TARRAGON MIGNONETTE, GRATED HORSERADISH

Appetizers

SALTED COD CROMESQUIS 10

POTATO, GARLIC AIOLI

MODERN PÂTÉEN CROÛTE 25

PISTACHIO, PEAR, MESCLUN SALAD

TUNA TARTARE 18

AVOCADO, CUCUMBER, PIQUILLO PEPPERS

CRISPY ONION TART 24

CREAMY SPRING ONIONS, CHANTERELLES

CHESTNUT VELOUTÉ 18

BAHARAT SPICED ASIAN PEAR, CELERY

STEAK TARTARE

2.5 OUNCES \$18, 5 OUNCES \$33

HAND CHOPPED SKIRTSTEAK, CAPERS, GHERKINS

CHEESE BOARD 28

ARTISANAL CHEESE SELECTION OF 5

CHARCUTERIE BOARD 38

HOMEMADE SELECTION OF 5, BREAD & BUTTER

Salads

ARTICHOKE & BURRATA 21

HARICOT VERTS, FENNEL, MARIN GREENS

ROASTED CHICKEN SALAD

FOR ONE \$29, FOR TWO \$50

MIXED GREENS, AVOCADO, TOMATO, EGGS, PEPPERONCINI, RED WINE VINAIGRETTE

KING CRAB ROYALE 49

LITTLE GEMS, MOZZARELLA, TOMATOES, AVOCADO

ENTRÉES

SKIRT STEAK 28

SHALLOT, SHISHITO PEPPERS, NATURAL JUS

SKATE WING 32

SAUCE GRENOBLOISE, TOMATO CONFIT, KALE

HALF-SMOKED SALMON 36

WASABI BEURRE BLANC, CUCUMBER, SESAME, ROE

BUTTERNUT SQUASH CAMPANELLE 26

MASCARPONE, PUMPKIN SEED, BLACK TRUMPET MUSHROOMS, SAGE

LOBSTER GNOCHETTI 35

BISQUE, TOMATO, TARRAGON

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRIES

CHICKEN SOURDOUGH PANINI 20

ROMESCO SAUCE, ALMONDS, TOMATOES

BEEF BURGER 27

BEEF CHEEK, WASABI MAYO, CONFIT PEPPERS

SMOKED SALMON TARTINE 20

FROMAGE BLANC, RADISH, DILL

SIDES

POMMES FRITES 10

GARLIC AIOLI

GRILLED CAULIFLOWER 15

CURRY CREAM

RAINBOW CARROTS 12

SPICED ORANGE GLAZE

DUCK FAT POTATOES 12

PICKLED RAMP, PARSLEY

KING OYSTER MUSHROOMS 15

BLACK GARLIC VINAIGRETTE, FRIED SHALLOTS

Beverages

COFFEE

DRIP COFFEE 6

AMERICANO 6

FRENCH PRESS 8

ESPRESSO 4

CAPPUCCINO 7

LATTE 7

TEA 7

BREAKFAST

EARL GREY

CHAMOMILE

JASMINE

GREEN TEA

SAM BODHI (BLACK ICE TEA)

JUICE 8

ORANGE

POMEGRANTE