


# Carte du Dîner



MON

BOUDIN BLANC ~ 26

TUE

CASSOULET ~ 26

WED

BRAISED RABBIT ~ 26

THURS

PETRALE SOLE ~ AQ

FRI

DUCK BREAST ~ 28



SAT

LAMB SHANK ~ 32

SUN

SHORT RIBS ~ 26

CHARCUTERIE

 et 

FROMAGE

ASSIETTE DE PÂTÉS

selection of three house made pâtés ~ 18

Mousse - duck liver

Maison - pork, bacon, duck liver

Rillettes - pork, herbs

CHARCUTERIE

assiette artisanal cured meats, house pickles, dijon mustard ~ 21

Finocciona Salami - pork, fennel

Sweet Coppa - pork, cured shoulder

Prosciutto - cured ham

FROMAGE

assortment of artisan cheeses, fruit compote, candied walnuts, walnut levain selection of 3 for 18, 4 for 24, 5 for 30

Rondin de Brebis - sheep, semi-hard

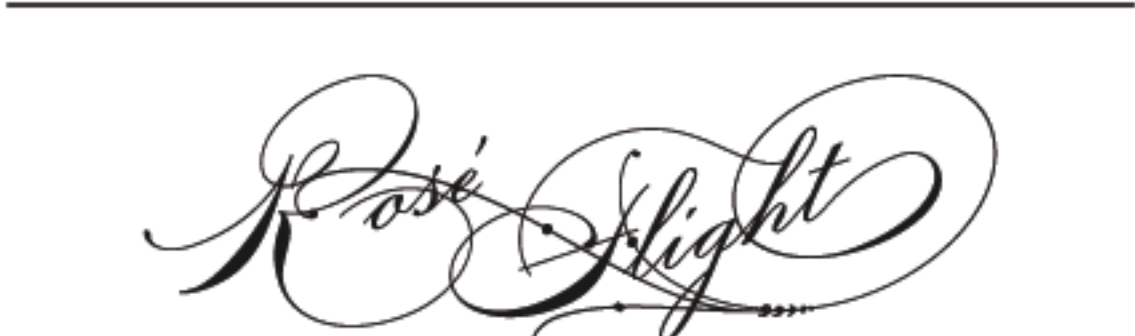
Pardou - sheep, firm & nutty

Comté - cow, semi-hard, mild

Chabichou - goat, semi-soft

Pierre Robert - cow, soft & creamy

Fourme d'Ambert - cow, semi-hard, bleu



ROSÉ EST ARRIVÉ

Rosé season is upon us!

Try our new Rosé flight for \$16

CINSAULT / TIBOUREN ROSÉ

2012 Cibonne, Côtes de Provence

PINOT NOIR ROSÉ

2012 Tolosa, Edna Valley

GRENACHE ROSÉ

2012 Dom. Sainte Rose, Coquille d'Oc

PETIT PLATS

BRANDADE DE MORUE baked salt cod potato soufflé, extra virgin olive oil, croutons ~ 12

ESCARGOTS EN CROUTE garlic, butter, parsley, pernod, shallots, anchovy, puff pastry ~ 11

STEAK TARTARE hand chopped raw flank steak, quail egg, mustard, cornichons, capers, shallots, parsley, croutons ~ 14/17

SOUPES ET SALADES

SOUPE À L'OIGNON onion soup gratinée, swiss cheese, baguette croutons ~ 10

POTAGE AU FENOUIL chilled fennel-potato soup, crouton, bacon crumble ~ 9

MAISON little gem lettuce, shallots, herbs, sherry vinaigrette ~ 10

CHÈVRE baby lettuce, warm goat cheese, toasted levain, apple, candied walnuts, cider vinegar ~ 14

SALADE DE MELON cantaloupe, prosciutto, upland cress, marcona almonds, crème fraîche-verjus vinaigrette ~ 14

FRISÉE AUX LARDONS frisée, bacon, fingerling potato, sherry vinaigrette, soft poached egg ~ 13

NIÇOISE albacore tuna confit, lettuce, egg, haricot vert, olives, potato, capers, anchovy, lemon-thyme vinaigrette ~ 19

PLATS

PÂTES À LA BASQUAISE pappardelle pasta, piperade, black cured olives, ricotta salata, tarragon ~ 20

TRUITE AMANDINE farm-raised trout, caramelized cauliflower, toasted almonds, golden raisins, sauce meunière, capers ~ 23

BOURRIDE DE CABILLAUD braised ling cod & shellfish stew, fennel, fingerling potatoes, spicy aioli ~ 25

OMBLE CHEVALIER pan seared arctic char, corn, heirloom tomatoes, frisée ~ 26

CONFIT DE CANARD crispy duck leg confit, lentils, frisée, chopped egg ~ 21

POULET RÔTI roasted half chicken, seasonal greens, niçoise olives, rosemary, lemon ~ 21

COQ AU VIN chicken marinated in red wine, bacon, mushrooms, pearl onions, fingerling potatoes, roasted carrots ~ 22

PORC seared pork chop, braised cabbage, apples, slow cooked butter beans, mustard seed, roasted pork jus ~ 26

FAUX FILET New York steak, bone marrow-herb butter, sauce bordelaise, frites ~ 29

PETITES ASSIETTES

POMMES FRITES french fries, sauce piquante aux herbes ~ 7

EPINARD leek creamed spinach, toasted breadcrumbs ~ 8

ASSORTIMENT D'HARICOTS yellow wax beans, blue lake beans ~ 8