

			
TO START	SOUPS & SALADS	ENTRÉES	ENTRÉES
HALF DOZEN OYSTERS ☺★ raw oysters on the half shell, mignonette ... 24 PÂTÉ DE POULET chicken liver mousse, merlot jelly, toasted baguette ... 18 PLAT DE FROMAGE ☺ artisan cheeses, fresh fruit, nuts, toasted baguette ... 29 add charcuterie ... 10 SEARED FOIE GRAS savory carrot cake, purple carrot puree, haribo gastrique, pickled carrot, parsley pistou ... 29 SEARED DUCK BREAST ☺★ roasted delicata squash, foraged mushrooms, pickled pomegranates, celeriac puree, jus de canard ... 29 TRUFFLED ESCARGOT sautéed snails, truffle garlic butter, beurre noisette bread crumbs, served with toasted baguette ... 19 MUSSELS noix de coco crème, espiquette, coriander, lime, grilled sourdough ... 24	FRENCH ONION SOUP caramelized onions, veal broth, gruyere au gratin ... 15 SPINACH SALAD ☺☺ dried cranberries, roasted pistachios, oranges, shallots, feta, Grand Marnier vinaigrette ... 15 CRAB & BEET SALAD ☺ herb marinated dungeness crab and beets, arugula, tarragon vinaigrette, sunflower seeds ... 23 SIDES HERB POMMES FRITES ☺☺ w/ smoked onion aioli ... 10 TOASTED BAGUETTE ☺ w/ pistachio truffle butter ... 8 SAUTÉED GREEN BEANS ☺ anchovy butter, toasted almonds, truffle salt ... 10 VADUOVAN CARROTS ☺☺ beurre noisette, burnt honey, fried garlic, coriander leaf ... 14	LE FOIE GRAS BURGER ★ grass fed beef, potato roll foie gras terrine, pickled beet, cherry mostarda, arugula served w/ herb pommes frites and smoked onion aioli ... 22 sub gluten free bun...add 2 STEAK FRITES ☺★ 8oz beef tenderloin filet, gamay glace du veau, anchois butter, herb pommes frites and smoked onion aioli ... 59 DUCK CASSOULET ☺ confit leg of duck, white beans, mirepoix, bacon lardons ... 37 ROASTED HALF CHICKEN ☺ confit fingerling potatoes, sautéed chard, dijon beurre blanc, fried rosemary ... 43 BRAISED BEEF CHEEKS sautéed mushrooms, toasted brioche, sauce Diane, crispy parsnips, fennel & watercress salad ... 47	TROUT AMANDINE ☺ sautéed brussels sprouts, roasted carrot puree, brown butter almonds ... 37 AHI NIÇOISE ☺★ seared tuna, tomatoes, mixed greens, boiled egg, confit fingerling potatoes, caper & green bean puree, anchovy & olive tapenade, dijon-anchovy vinaigrette ... 33 CLAM LINGUINI clams poached in herbed white wine & caper butter sauce, crème fraîche, roasted pecans, parmesan ... 35 MUSHROOM RISOTTO ☺☺ locally foraged mushrooms, scallions, arugula, parmesan ... 33 ☺ - GLUTEN FREE ☺ - VEGETARIAN Kindly inform your server of any food allergies Ask about our children's menu
★ CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS CAN INCREASE RISK OF FOODBORNE ILLNESS. FOR YOUR CONVENIENCE, A 20% GRATUITY WILL BE ADDED TO TAKEOUT ORDERS AND PARTIES OF 5 OR MORE			

POWERED BY IMENUPRO (<https://imenupro.com/>)

ELEVATE YOUR DINING EXPERIENCE WITH OUR AWARD-WINNING WINE BOTTLE SELECTION
 ([HTTPS://QR.IMENUPRO.COM/ZQQ-24](https://qr.imenupro.com/zqq-24))

TO PLACE YOUR TAKEOUT ORDER, PLEASE CALL US DURING OUR REGULAR BUSINESS HOURS.
 PLEASE NOTE THAT OUR MENUS ARE SUBJECT TO CHANGE, AND SOME ITEMS MAY NOT BE
 AVAILABLE. WE APOLOGIZE FOR ANY INCONVENIENCE.