

Carte du Dîner

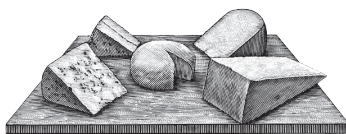
Septembre 2013

CARTE du JOUR



TUE "BOUILLABAISE"	26
WED ROAST DU JOUR.....	24
THU MELANGE DES LEGUMES	24
FRI LOUP DE MER.....	26
SAT MAGRET DE CANARD.....	28
SUN SHORT RIBS.....	28

CHARCUTERIE et FROMAGE



CHARCUTERIE

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

Finocciona Salami: pork, fennel

Sweet Coppa: pork, cured shoulder

Prosciutto: cured ham

ASSIETTE DE PATES

selection of three house made pates..... 18

Campagne, Jambon persille, Terrine de Porc & Lapin

FROMAGE

assortment of artisan cheeses, fruit compote, walnut levain

Bleu de Gex: cow, semi-soft bleu

Tomme Pardou: goat & sheep, semi-hard

Brillat Savarin: cow, triple cream

Abbaye de Beloc: sheep, semi-hard

Chabichou: goat, semi-soft

selection of 3 for 18, 4 for 24, 5 for 30

DESSERTS



8 each

TARTE AUX POMMES

apple tart with crème fraîche anglaise, caramel

MOELLEUX AU CHOCOLAT

soft chocolate cake, crème anglaise

MOUSSE AU CHOCOLAT

bittersweet chocolate mousse, hazelnut brittle

CRÈME BRULÉE

made with 'bourbon' vanilla bean

BREAD PUDDING

apples, raisins, vanilla creme

PETIT PLATS

GNOCCHI PARISIENNE pâte a choux gnocchi, légumes, bernoisette..... 10

BRANDADE DE MORUE baked salt cod potato soufflé, extra virgin olive oil, croutons..... 9

ESCARGOTS DE BOURGOGNE garlic, butter, parsley, pernod, puff pastry 11

STEAK TARTARE hand chopped raw flank steak, quail egg, mustard, cornichons, caperberry, shallot, parsley, crouton..... 14/17

SOUPES ET SALADES

SOUPE À L'OIGNON onion soup gratinée, emmenthal cheese, baguette crouton 10

VELOUTÉ chilled cauliflower soup, white wine plumped raisins, vauduvan 9

TRUITE cured mt. lassen trout, pink pearl apple, dill, endive, black radish, lime, horseradish 13

MAISON camembert cromesquis, field greens, shallot confit, champagne vinaigrette..... 11

BETTERAVE roasted beets, huckleberry, chèvre mousse, farro, watercress..... 12

PLATS

MOULES À LA BIÈRE apples, belgian white ale, shallot, fennel 18

CRÊPE AUX LÉGUMES roasted red pepper, eggplant caviar, roasted summer squash, tomato jam..... 20

SALADE NIÇOISE seared albacore tuna, red romaine hearts, marinated cherry tomatoes, haricots verts, warmed fingerling potatoes 23

SAUMON POËLE skuna bay salmon, corn-cucumber relish, sweet corn flan, red pepper jus 24

POULET RÔTI AU CITRON roasted half chicken, mustard greens, turnips, citrus jus 21

FAUX FILET New York strip, pommes frites, red wine glazed shallot, bone marrow butter 28

CONFIT DE CANARD almond soubise, épices Nord d'Afrique, date aigre-doux, carrot, frisée 21

LE BURGER brioche bun, red romaine, tomato-shallot jam, aioli 14

add fromage, red wine braised bacon, shallot confit, or fried farm egg, each choice 2

PETITES ASSIETTES

7 each

POMMES FRITES
aioli du maison

HARICOTS VERTS
marcona almonds

LEGUMES À LA GRECQUE
seasonal mélange

POMMES DE TERRE
salt roasted marble potatoes

MAC N CHEESE
emmenthal, smoked bacon

18% gratuity may be added to parties of six people or more
4% added to all checks for San Francisco mandates