

CARTE DU DÉJEUNER

Gaspar 2014 | No. 01

~ LIBATIONS du JOUR ~

Kir 10

white wine, crème de cassis

Champagne Julep 10

Cognac, sparkling wine, mint

Cinsault Rosé 2013, Gibonne, Côtes de Provence 11

Chenin Blanc 2011, Laurent Kraft, Vouvray 9

Syrah 2011, Roucas Toumba, Southern Rhone 12

~ FROMAGE ~

COW'S MILK

DELICE DE BOURGOGNE *Burgundy, France*

Triple cream, straw & mushroom aromas, sweet cream center

FOURME D'AMBERT *Auvergne, France*

Semi-hard, blue

LE POMMIER *Normandy, France*

Camembert, intense, fruited, mushroomy & earthy

GOAT'S MILK

REDWOOD HILL CROTTIN *Sebastopol, California*

Robust and earthy with a creamy, fluffy texture, luscious & tart

CYPRESS GROVE HUMBOLDT FOG *McKinleyville, California*

Moist, crumbly texture with a layer of vegetable ash in the center

LAURA CHENEL CABECOUCOU *Sonoma, California*

Packed in olive oil, & herbs, pronounced tang and herbeaceous scent

SHEEP'S MILK

ABBAYE DE BELOC *Mid-Pyrenees, France*

raw, subtle & fruity, light caramelized flavor

BELLWETHER FARMS PEPATO *Sonoma County, California*

Semi-soft aged for three months, studded with peppercorn (raw milk)

PETITE BASQUE *Pyrenees's Mountains, France*

Soft texture, aromas of brown butter & caramel

ASSIETTE DE FROMAGEselection of three 12, six 22, nine 32

~ FRUITS de MER ~

GRAND PLATEAU 55

Oysters du Jour. Seasonal Mignonette. 3

Shrimp Cocktail. Brandied Cocktail Sauce. 17

P.E.I. Mussels. Bier Blanche. 5

Poisson Marinée. Seasonal Selection. 7

Littleneck Clams. 1/2 dozen. 9

~ PETITS PLATS ~

SMOKED SALMON MILLE CRÊPES 11
Crêpe & egg layers, salmon caviar, capers, red onion & crème fraîche

BURGUNDIAN ESCARGOT 12
Bacon, roasted shallots, garlic confit, brioche, sherry vinaigrette

PICKLED LOCAL SARDINES 7
Spring onion, radish, dill, piquillo peppers, white bean purée

CHARCUTERIE MAISON 14
Country pâté, jambon mousse, duck ham, marinated beets, tarragon

BRANDADE CROQUETTES 8
Salt cod, espelette aioli

~ SOUPE & SALADE ~

SALADE MAISON 9
Field greens, shallot confit, pickled vegetables, Banyuls vinaigrette

GRILLED SQUASH PROVENÇAL 8
Tapenade, cress, tomato vinaigrette

SOUPE AU PISTOU 11
Spring vegetables, rice beans, ditalini pasta, fava beans, pistou

PORK BELLY SALAD 14
Butter lettuce, mission figs, pickled red onion, fresh goat cheese, Banyuls vinaigrette

SOUPE DU JOUR 9
Daily seasonal selection

~ PLATS ~

TUNA TARTINE 15
Olive oil poached tuna, grilled levain, hen egg, oven-dried tomato, Moroccan tapenade, field greens

ROASTED LAMB SANDWICH 18
Ciabatta, espelette aioli, grilled red spring onion, pommes frites

LE GASPARD BURGER 15
Brioche bun, shallot confit, oven-dried tomatoes, pommes frites, aioli
..... add brie, emmenthaler, or cambozola 2

CHICKPEA PANISSE CAKES 17
Fresh chickpeas, grilled spring onions, marinated sheep feta

SAUMON 23
Wild King Salmon, meyer lemon, pistachio & dried fruit Israeli
cous-cous, salsa verde

MOULES À LA BIÈRE 15
Bière blanche, crème fraîche, baguette croutons, grained mustard,
leeks, fines herbes add pommes frites 3

DUCK CONFIT 17
Lyonnais potatoes, poached hen egg, frisée, bacon-sherry vinaigrette

STEAK FRITES 24
Grilled flatiron, pommes frites, cress, bordelaise

~ GARNITURES ~

Meyer lemon Israeli cous-cous ~ Pommes Frites ~

Puy lentil vinaigrette ~ Sautéed Bloomsdale Spinach 7