

~SAMPLE MENU~

Thermidor

RAW BAR

OYSTERS A.Q.
\$16 half dozen / \$28 dozen
with champagne mignonette

AHI TUNA 11
pine nuts, torn mint, spicy

CHEESE & CHARCUTERIE

FARMSTEAD CHEESES 12
3 artisan cheeses with accoutrements

CHARCUTERIE PLATE 13
3 different cured meats with accoutrements

SMALL SNACKS 6.⁰⁰ EACH

CAULIFLOWER
lemon, mint, chili pepper

CRISPY FINGERLING POTATOES
green garlic aioli, rosemary

LITTLE BURGER
charbroiled burger, cheddar, caramelized onions

CHIPS AND CAVIAR
4 house chips topped with smoked fish, golden roe,
creme fraiche, and shallots

LITTLE CAESAR
romaine, traditional dressing, bread crumbs

PEACHES N' CREAM
organic local peaches and goat cheese

SEAFOOD

LOBSTER THERMIDOR 13
fresh maine lobster baked in a scallop shell with
lobster veloute, paremsan and bread crumbs

CORN-MEAL CRUSTED CALAMARI 10
monterey bay calamari, spicy honey chili glaze

LOBSTER ROLL 12
maine lobster, drawn butter, soft roll

BURGER

THE BIG BURGER 12
7 oz. beef burger, cheese, caramelized onions,
smashed fingerlings

FLATBREAD

DAILY PIZZA A.Q.

SALAMI AND RED ONION 12

CLASSIC MARGARITA 11
tomato, mozzarella, basil

MARKET MENU

3 COURSE NIGHTLY PRIX FIXE 35