

STARTER

BREAD SERVICE: AD ASTRA SOUR DOUGH, AGED CULTURED BUTTER.....	5
LITTLE GEMS: LEMON VINAIGRETTE, RADISH.....	15
PARMESAN SOUP: BACON, BREADCRUMBS, CHIVES.....	12
GNOCCHI CASANOVA: SPINACH GNOCCHI AU GRATIN.....	19
CROQUETTES DE LINGEUVILLE: HAM AND MACARONI CROQUETTES, MAYONNAISE.....	16
CRUDO: SCALLOPS, LOVAGE, CAPER, MEYER LEMON.....	23
SALAD NIÇOISE: HARICOT, POTATO, EGG, OLIVE, RADISH, YELLOW TAIL.....	26
ESCARGOT: BURGUNDY SNAILS, GARLIC BUTTER, BAGUETTE.....	22
OYSTERS: HALF DOZEN MORRO BAY OYSTERS.....	22
OYSTERS ROCKEFELLER: HALF DOZEN MORRO BAY OYSTERS.....	24
CAVIAR SERVICE: THE CAVIAR COMPANY WHITE STURGEON, BUCKWHEAT WAFFLES.....	90
FOIE GRAS TORCHON: ROUGIE FOIE GRAS TORCHON, RHUBARB COMPOTE, MILK BREAD.....	30
ASPARAGUS SALAD: SMOKED CREME FRAICHE, TROUT ROE.....	24

MAIN

LOBSTER FRITES: WHOLE ROASTED LOBSTER, POMME FRITES.....	MP
CANNELLONI: BRAISED SHORTTRIB, MOZZARELLA, TRUFFLE, TOMATO SAUCE.....	27
POULET ROTI: WHOLE ROASTED CHICKEN, ENDIVE SALAD *PLEASE ALLOW 40 MINUTES*	60
HALIBUT: MONTEREY HALIBUT, MORELS, BOLETES, MUSSEL CREAM.....	42
LINGUINI: CLAMS, MUSSELS, PRAWNS, VELOUTÉ, FINES HERBS	37
SOLE MEUNIERE: WHOLE ROASTED DOVER SOLE, BROWNBUTTER, POTATOES.....	56
STEAK AU POIVRE: POTATO PAVE, AU POIVRE SAUCE	MP

DESSERTS

BASQUE CHEESE CAKE: BURNT CHEESE CAKE.....	12
CHOCOLATE TART: CHOCOLATE SABAYON, CHANTILLY.....	12
RIZ AU LAIT: RICE PUDDING, TOASTED HAZELNUTS.....	12

OUR PHILOSOPHY

WE ARE COMMITTED TO THE CULINARY ARTS WITH A FOCUS ON CONTEMPORARY AND RUSTIC CUISINE. WE PROVIDE OUR GUESTS THE BEST QUALITY INGREDIENTS AVAILABLE TO US BY EMBRACING AND SUPPORTING OUR LOCAL SMALL ORGANIC FARMS AND FISHERIES. AUTHENTICITY HAS ALWAYS BEEN AT THE CORE OF OUR VISION. WE ARE ALWAYS QUESTIONING AND EVER EVOLVING.

WE POLITELY DECLINE SUBSTITUTIONS