

# Carte du Déjeuner

l'Automne 2014

## CARTE du JOUR



MON SAUMON RÔTI.....	21
TUE PAN BAGNAT.....	18
WED BOEUF BURGER.....	15
THU BUCATINI PROVENÇAL.....	19
FRI PETRALE SOLE.....	21
SAT OEUF EN COCOTTE.....	14

## ROSÉ est ARRIVÉ

### Rosé Flight

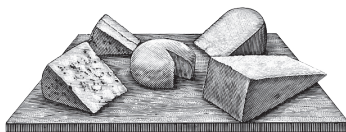
\$16

GRENACHE & MOURVEDRE  
2013 Unti, Dry Creek Valley

CINSAULT ROSÉ  
2013 Cibonne, Côtes de Provence

GAMAY & CABERNET FRANC  
2013 La Grange Tiphane, Loire Valley

## CHARCUTERIE et FROMAGE



### ASSIETTE DE CHARCUTERIE

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

*Finocciona Salami: pork, fennel*

*Sweet Coppa: pork, cured shoulder*

*Prosciutto: cured ham*

### ASSIETTE DE PÂTÉ

selection of three house made pâtés..... 18

*Duck Rillettes, Chicken Liver Mousse, Pork & Apricot Campagne*

FROMAGE..... 3 for 18, 4 for 24, 5 for 30  
assortment of artisan cheese, fruit compote, walnut levain

*Petit Pardou: sheep, firm & nutty*

*Comté: cow, semi-hard, mild*

*Chabichou: goat, semi-soft*

*Pierre Robert: cow, triple cream, soft*

*Fourme d'Ambert: cow, semi-hard, blue*

## PETITS PLATS

ASPERGES AU PROSCIUTTO roasted asparagus wrapped in prosciutto, sauce gribiche..... 10

ESCARGOTS EN CROUTE garlic, butter, parsley, pernod, shallots, anchovy, puff pastry ..... 11

STEAK TARTARE hand chopped raw flank steak, quail egg, mustard, cornichons, capers, shallots, parsley, croutons..... 13/16

## SOUPES ET SALADES

SOUPE À L'OIGNON onion soup gratinée, emmental cheese, baguette croutons..... 10

POTAGE À LA COURGE roasted squash and parsnip soup, white wine, nutmeg..... 9

SALAD L'AUTOMNE black quinoa, english cucumbers, toasted almonds, radish, lemon vinaigrette..... 14

SALADE MAISON little gem lettuce, shallots, herbs, sherry vinaigrette ..... 10+

CHÈVRE baby lettuce, warm goat cheese, toasted levain, apple, candied walnuts, cider vinegar..... 12+

+ chicken..... 6

## SANDWICHES

CROQUE MONSIEUR french white bread, béchamel, ham, emmental cheese, mixed green salad ..... 12

CROQUE MADAME french white bread, béchamel, ham, emmental, 'oeuf miroir,' mixed green salad ..... 13

## PLATS

NIÇOISE tuna confit, lettuce, egg, haricots verts, olives, potato, capers, anchovy, thyme vinaigrette ..... 18

TRUITE AMANDINE farm-raised trout, toasted almonds, haricot verts, golden raisins, capers, sauce meunière..... 21

QUICHE LORRAINE house made quiche, spinach, garlic, smoked bacon, mixed green salad..... 15

PASTA DU JOUR chef's creation ..... AQ

POULET RÔTI roasted half chicken, seasonal greens, niçoise olives, rosemary, lemon ..... 21

MOULES FRITES mussels, shallots, garlic, white wine pîstou, pommes frites..... 20

STEAK FRITES flank steak, bone marrow butter, peppercorn bordelaise, pommes frites ..... 22

## PETITES ASSIETTES

all 8

### HARICOTS VERTS

green beans, shallots, toasted almonds, lemon

### POMMES FRITES

french fries, sauce picante aux herbes

### CHOU-FLEUR

roasted cauliflower and romanesco, anchovies, shallots, lemon, parsley

### ÉPINARD

spinach, leek cream, toasted breadcrumbs

4% added to all checks for San Francisco mandates