

Carte du Dîner

Été 2014

CARTE du JOUR



MON ARCTIC CHAR	26
TUE MUSSELS PROVENÇAL	22
WED SQUID AU LARDONS.....	22
THU PETRALE SOLE.....	26
FRI MONKFISH	27
SAT ROASTED QUAIL	26
SUN PORK CHOP	26

ROSÉ *est* ARRIVÉ

Rosé Flight

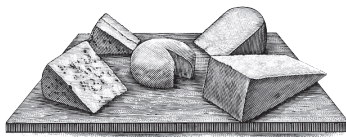
\$16

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 pates..... 18
Duck Rillettes, Chicken & Pork Liver Mousse,
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** asparagus, wrapped in prosciutto, sauce gribiche..... 11
- 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..... 14/17

SOUPES ET SALADES

- SOUPE À L'OIGNON** onion soup gratinée, emmental cheese, baguette croutons..... 10
- WINTER SQUASH SOUPE** roasted squash, stock, white wine, dairy, salt nutmeg, parsnip 9
- MAISON** little gem lettuce, shallots, herbs, sherry vinaigrette 10
- CHÈVRE** baby lettuce, warm goat cheese, toasted levain, apple, candied walnuts, cider vinegar..... 14
- FRISÉE AUX LARDONS** frisée, bacon, potato, soft cooked egg, sherry vinaigrette 13
- SALADE D'ÉTÉ** black quinoa, serpent cucumbers, toasted almonds, radish, lemon vinaigrette..... 14

PLATS

- NIÇOISE** tuna confit, lettuce, egg, haricot verts, olives, potato, capers, anchovy, thyme vinaigrette 21
- TRUITE AMANDINE** farm-raised trout, toasted almonds, haricot verts, golden raisins, capers, sauce meunière..... 24
- PASTA DU JOUR** chef's creationAQ
- CONFIT DE CANARD** crispy duck leg confit, lentils, frisée, chopped egg..... 22
- POULET RÔTI** roasted half chicken, seasonal greens, niçoise olives, rosemary, lemon 23
- STEAK FRITES** NY steak, bone marrow butter, bordelaise sauce, frites..... 28
- COQ AU VIN** mary's chicken, bacon, mushrooms, pearl onions, fingerling potatoes, roasted carrot, red wine sauce 24

PETITES ASSIETTES

all 8

HARIGOTS VERTS

green beans, shallots, toasted almonds, lemon

POMMES FRITES

french fries, sauce picante aux herbes

CHOU-FLEUR

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

ÉPINARD

spinach, leek cream, toasted breadcrumbs

4% added to all checks for San Francisco mandates