



RAW BAR

Seafood Ceviche <i>Red Onion, Lime, Coriander</i>	\$16
West Coast Oysters <i>6pc, Mignonette, Lemon</i>	\$26
Poached Shrimp <i>4pc Shrimp, Spicy Cocktail Sauce</i>	\$18
Yellowtail Crudo <i>Crispy Leeks, Espelette, Citrus</i>	\$22
Plateau de Fruits de Mer <i>1 Dozen West Coast Oysters, 4pc Poached Shrimp, 1/2 Dozen Snow Crab Claws, Steamed Mussels, Seafood Ceviche, Toasted Baguette</i>	\$135

SALADS & SANDWICHES

Ceasar Salad <i>Little Gem, Lemon, Parmigiano</i>	\$18
Tuna Nicoise <i>Big Eye Tuna, Haricots Verts, Soft Egg, New Potatoes, Fines Herbes</i>	\$31
Butter Lettuce Salad <i>Red Envy Apple, Tarragon, Crostini, Avocado, Meyer Lemon Vinaigrette</i>	\$24
Le Burger with Cheese <i>6oz Wagyu Beef, Butter Lettuce, Tomato, Onion, Gruyere</i>	\$25

HORS D'OEUVRES

Sourdough Baguette <i>French Butter, Radishes</i>	\$12
Burrata <i>Crispy Speck, Blood Orange</i>	\$19
Grand Crudités <i>Poached Shrimp, Seasonal Vegetables, Saffron Aioli</i>	\$32
Steamed Mussels <i>Saffron Soffritto, Chevre</i>	\$24
French Onion Soup <i>Fontina, Gruyere</i>	\$18
Steak Tartare <i>Aged Parmigiano, Pickled Mushroom, French Mustard Toast</i>	\$21

ENTRÉES

Tagliatelle <i>Wild Mushrooms, Porcini Brodo, Truffle Butter</i>	\$28
Rigatoni <i>Herb Pistou, Confit Tomatoes, Parmigiano</i>	\$26
Mary's Roasted Half Chicken <i>Pommes Purée, Sherry Jus</i>	\$34
Steak Frites <i>8oz. American Wagyu Bavette, Pommes Frites, Bearnaise</i>	\$39
Grilled Filet of Branzino <i>Fennel, Castelvetro Olives, Citrus, Oregano</i>	\$38
Plat du Jour <i>Ask your server</i>	MP
New York Sirloin <i>10oz. Creek Stone Farms</i>	\$65

SIDES

Pommes Purée <i>Heirloom Garlic</i>	\$10
Broccolini <i>Chili Flake</i>	\$10
Pommes Frites <i>Garlic Aioli</i>	\$10
Ratatouille <i>Fresh Thyme</i>	\$10