



RAW BAR

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

SALADS & SANDWICHES

Cesar Salad <i>Little Gem, Lemon, Parmigiano (GF)</i>	\$18
Tuna Nicoise <i>Bluefin Tuna, Haricots Verts, Soft Egg, New Potatoes, Fines Herbes (GF/DF)</i>	\$31
Butter Lettuce Salad <i>Red Envy Apple, Tarragon, Crostini, Avocado, Meyer Lemon Vinaigrette (VG)</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 (GF)</i>	\$19
Grand Crudités <i>Market Vegetables, Grilled Baguette, Dill Aioli, Avocado Dip (VG)</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 (V)</i>	\$28
Rigatoni <i>Herb Pistou, Confit Tomatoes, Parmigiano (V)</i>	\$26
Mary's Roasted Half Chicken <i>Pommes Purée, Sherry Jus (GF)</i>	\$34
Steak Frites <i>8oz. American Wagyu Bavette, Pommes Frites, Bearnaise (GF)</i>	\$39
Grilled Filet of Branzino <i>Fennel, Castelvetro Olives, Citrus, Oregano (GF/DF)</i>	\$38
Plat du Jour <i>Ask your server</i>	MP
New York au Poivre <i>10oz. Creekstone Farms, Maitake Mushrooms, Cognac (GF)</i>	\$65

SIDES

Pommes Purée <i>Heirloom Garlic (GF/V)</i>	\$10
Broccolini <i>Chili Flake (GF/VG)</i>	\$10
Pommes Frites <i>Garlic Aioli (GF/V)</i>	\$10
Ratatouille <i>Fresh Thyme (GF/VG)</i>	\$10

(GF) Gluten Free (DF) Dairy Free (VG) Vegan (V) Vegetarian

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and a alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol