

PISTACHE

LES SALADES

- LE PUY LENTIL SALAD 19
Tabil Roasted Carrots, Housemade Raisins,
Charred Red Onion, Orange, Pistachio,
Fresh Herbs, Tahini Dressing *gf, veg*
- ROASTED BEET SALAD 18
Golden Beets, Baby Carrot, Herbed Goat Cheese,
Honeycrisp Apple, Watercress, Pistachio,
Tarragon Vinaigrette *gf, veg*
- ARUGULA & PARMESAN. 18
Beefsteak Tomatoes, Shaved Fennel, Parmesan-
Reggiano, Lemonette Dressing *gf, veg*
- ITALIAN BURRATA 22
Fennel Jam, Black Kale, Seasonal Fruit, Focaccia,
White Balsamic Vinaigrette *veg*

LES PETITS PLATS

- ONION SOUP GRATINEE. 14
with Gruyère Cheese
- BURGUNDY ESCARGOT 16
Lemon Garlic Butter *gf*
- CAULIFLOWER TAGINE. 24
Roasted Carrots, Lentils, Chickpeas,
Spicy Cashews, Dates, Coconut Milk,
Fresh Herbs, Minted Yogurt *gf, veg*
- MOULES “MARINIÈRE” 18
P.E.I. Mussels, White Wine-Garlic Shallot Broth *gf*
- TARTARE DE SAUMON* 21
Hand Chopped Salmon, Charred Pineapple,
Cucumber, Avocado, Jalapeño, Key Lime Aioli,
Taro Chips *gf*
- SPANISH OCTOPUS 28
Cucumber, Olive, Piquillo Pepper, Feta, Hummus,
Marcona Almonds *gf*
- PETIT STEAK TARTARE* 24
Hand-Cut, Traditional Garnish, Quail Egg,
Grilled Sourdough
- FOIE GRAS TORCHON 36
Berry Port Compote, Hazelnut, Frisee, Brioche
- PATÉ DE CAMPAGNE 18
House Made Pickles, Mustards, Petite Salad,
Sourdough Toast

LES POISSONS

- MOULES FRITES “MARINIÈRE” 35
Prince Edward Island Mussels,
White Wine-Garlic-Shallot Broth, Pommes Frites *gf*
- GRILLED FAROE ISLAND SALMON 38
Signature Ratatouille, Arugula, Balsamic Drizzle *gf*
- HERB ROASTED BRANZINO 44
Farro Salad, Harissa Vinaigrette
- PAN ROASTED SCALLOP 46
Chestnut Purée, Honey Vanilla Glazed Turnips
Sauce Agrodolce

LES VOLAILLES

- CHARGRILLED CHICKEN BREAST 36
Braised Kale, White Bean Purée, Sundried Tomato,
Feta Drizzle
- DUCK LYONNAISE 40
Crispy Duck Confit, Chicken Liver, Lardons,
Poached Egg, Frisée, Sherry Vinaigrette

LES VIANDES

- STEAK FRITES. 48
Chargrilled 10oz Center Cut NY Strip,
Maitre D' Butter, Pommes Frites *gf*
- FILET AU POIVRE. 54
Pepper Crusted Grassfed Beef Tenderloin,
Black Pepper Brandy Sauce, Pommes Frites *gf*
- ENTRECÔTE 78
Chargrilled 14oz Ribeye, Bone Marrow Butter
Tartiflette
- BEEF BOURGUIGNON 48
Red Wine Braised Short Rib, Roasted Button
Mushrooms, Pearl Onions, Lardons, Glazed Carrots,
Pomme Purée, Red Wine Jus
- STEAK TARTARE* 46
Hand-Cut, Traditional Garnish, Farm Egg,
Grilled Sourdough, Pommes Frites *gf*
- PORK SCHNITZEL A LA HOLSTEIN. 44
10oz Bone In Pork Chop, Choucroute, Fried Egg,
Anchovies, Capers, Apple Compote

ACCOMPAGNEMENTS

- TRUFFLE MAC & CHEESE...16 MASHED POTATOES.....11 SAUTÉED SPINACH.....14 BRUSSELS SPROUTS.....14
TRUFFLE & BLUE FRIES.....14 POMMES FRITES.....9 RATATOUILLE.....14 MINI BRIOCHE *Bone Marrow Butter* 6

**gf* Gluten Free *veg* Vegetarian *v* Vegan

MIKE BURGIO
CHEF DE CUISINE

**Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses*

\$6 Sharing charge for entrees
20% Gratuity added for parties of 7 or more



WINES BY THE GLASS

les bulles

Champagne, Pommery Brut Royal, Reims NV	33
Champagne, Pommery Pop Pink, NV, Reims (Split)	37
Prosecco, Franzi & Cratzi, Italy NV (Split)	14
Sparkling, Blanc de Blancs, Francois Montand, Brut NV	14
Sparkling, Rosé, G. Bertrand, Crémant de Limoux '20	18

les blancs

Sauvignon Blanc, Franc Beausejour, Bordeaux '20	12
Sauvignon Blanc, Stoneleigh, Marlborough '22	16
Sauvignon Blanc, Sancerre, Domaine De La Villaudiere, France '22	19
Chardonnay, Bernier, Loir Valley '20	13
Chardonnay, Clos Pegase, Napa '21	18
Chardonnay, Pouilly-Fuissé, Domaine Domaine Gonon '21	23
Pinot Grigio, Bertani, Italy '22	13
Riesling, Trimbach, Alsace '20	18
Vouvray, Charles Bove, Loire Valley '20	16

les rosés

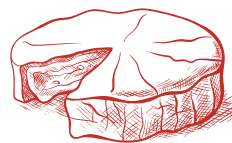
Rue de St. Tropez "83", Côtes de Provence '22	13
La Chapelle Gordonne, Côtes de Provence '21	18

les rouges

Bordeaux, Clou Du Pin, Bordeaux '20	12
Bordeaux, Château Viaud de Lalande, Pomerol '21	18
Bordeaux, Perey Chevreuil, St. Emilion Grand Cru '19	24
Malbec, Petit Jammes, Cahors '20	14
Côtes du Rhône, Domaine La Grangette, Saint Joseph '20	14
Cabernet Sauvignon, Joel Gott, CA '19	14
Cabernet Sauvignon, Vina Robles, Paso Robles CA '20	16
Merlot, Drumheller, Columbia Valley '18	11
Pinot Noir, Bourgogne, Vignerons De Bel Air '20	17
Pinot Noir, Belle Glos, Balade, Santa Rita Hills '21	20

SPECIALTY COCKTAILS

ENZONI	16
Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes	
SPICY PASSION FRUIT MARGARITA	17
Ghost Spicy Tequila, Chinola	
LONDON CALLING	15
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
PISTACHE MOSCOW MULE	16
Tito's Vodka, Ginger Beer, Lime, Fresh Basil	
PISTACHE SPRITZER	15
Lillet Rose, Sparkling	
FRENCH 75	17
Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup	
LAVENDER MARTINI	15
Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup	
FRENCH PEAR MARTINI	17
Grey Goose La Poire, St. Germain, Sparkling	
TRES AMIGAS	18
Patron Silver, St. Germain, Lime Juice, Splash of Soda	



FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28
SEVEN | 38 EXTRA | 5

fromage

ST. ANDRÉ | COW | SOFT
Triple Cream, Smooth, Mushroomy

BRIE | COW | SOFT
Mild, Double-Cream, Supple

GRUYÈRE | COW | HARD
Caved Aged 1 year,
Earthy, Nutty, Intense (Switzerland)

AGED CHEDDAR | COW | HARD
Crumbly, Mild Flavor (USA)

PARMIGIANO-REGGIANO | COW | HARD
Aged 18-24 months,
Gritty Texture, Fruity, Nutty (Italy)

MANCHEGO D.O.P. | SHEEP | HARD
Aged 6 Months,
Raw Milk, Semi Cured, Tangy (Spain)

ROQUEFORT | SHEEP | SOFT | BLUE
Raw Milk, Cave Aged, Creamy, Sharp

CHÈVRE BUCHETTE | GOAT | SOFT
Fresh Goat Cheese with Honey & Truffle

charcuterie

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Semi Soft Saucisson

SAUCISSON SEC
Hard Saucisson

CHORIZO
Spicy, Smoked Paprika Sausage (Spain)

PATÉ DE CAMPAGNE
Country Style

JAMBON DE BAYONNE
Cured, Aged Ham

SOPRESSETTA FIORE
Spicy Garlic Fennel Italian Salami (Italy)

SALCHICHÓN IBÉRICO
Dry Cured (Spain)

DUCK PROSCIUTTO
Dry Cured
(Add \$2)