

PETITS PLATS DINNER SPECIALS

TRY OUR CHEF'S SURPRISE 4-COURSE TASTING MENU!

\$55 OR \$75 WITH WINE PAIRING

ASK YOUR SERVER ABOUT THE DAILY TASTING!

APPETIZERS:

SOUP OF THE DAY	7.50
GUANCIALE HAM AND SHAVED PARMESAN TARTINE SERVED WITH ARUGULA SALAD, AGED BALSAMIC	8.50
CHARCUTERIE PLATE: ASSORTED FRENCH AND ITALIAN COLD CUTS SERVED WITH CORNICHONS AND MUSTARD	12
SALMON TARTARE WITH TOASTED SESAME AND SEAWEED SALAD	8.50

MAIN COURSE:

PAN SEARED ROCKFISH WITH FAVA BEANS AND JERUSALEM ARTICHOKE RAGOUT, WARM GARLIC AND CHIVE VINAIGRETTE	26
PAINTED HILLS FLAT IRON STEAK (100% GRASS FED) WITH PUFF POTATOES, ROASTED SHALLOTS AND NATURAL JUS	28
BEEF STROGANOFF SIMMERED IN LIGHT CREAM AND PAPRIKA SERVED WITH FRESH PASTA	22
PORTOBELLO TART PROVENÇALE WITH ORGANIC VEGETABLE RATATOUILLE AND FRESH HERBS EMULSION	20

Assiette de Fromages:

CHEESE PLATE ASSORTMENT:	10
ROQUEFORT CRUSTED GOAT CHEESE, BRILLAT SAVARIN (TRIPLE CREAM, COW MILK) AND OSSAU IRATY SHEEP MILK CHEESE FROM PYRENEES, TOASTED RAISIN WALNUT BREAD AND BLACK MISSION FIG COMPOTE	

DESSERT:

CHOICE OF SORBET: PASSION FRUIT, MANGO, RASPBERRY	8
CHOICE OF ICE CREAM: VANILLA, MINT	8
CHOCOLATE MARQUISE (RICH DARK CHOCOLATE TERRINE SERVED WITH WILD STRAWBERRY COULIS)	8

CHAMPAGNE COCKTAIL SPECIAL:

KIR ROYAL (CASSIS) OR BELLINI (PEACH)	8.50
SPECIAL KIR ROYAL WITH PEAR LIQUOR	8.50

WINE SUGGESTIONS:

RIESLING, CUVÉE RÉSERVE, DOMAINE MARTIN SCHAETZEL, 09	38 BTL
PICPOUL DE PINET, DOMAINE DU PIOCH D'OR, FAMILLE GAUJAL	24 BTL