



SAMPLE GRAND CRU MENU

\$89 PER PERSON

ONION SOUP GRATINÉE

classic, croutons, gratinéed gruyère

-or-

TAPENADE TRIO

olive tapenade, piperade, chèvre mousse, lavash

-or-

HOUSE SALADE W/DUNGENESS CRAB

-or-

MOULES MARINIÈRES

mussels steamed, white wine, pastis, lardons, cream, parsley, breadcrumbs

FISH OF THE DAY

set of the day, your menu will contain a full description

-or-

CÔTELETTE DE VOLAILLE

pan-roasted chicken breast, mushroom dijon sauce,
confit fingerling potatoes, greens

-or-

RACK OF LAMB

grilled broccolini, port demi glace, confit fingerling potatoes

-or-

BAVETTE

painted hills prime, tallow marble potatoes, celery root purée,
king oyster mushrooms, sauce bordelaise

-or-

RISOTTO

butternut squash, mushrooms, leek, grana padano, calabrian chili crisp

CHOCOLATE POT DE CRÈME

-or-

CARROT CAKE

-or-

LEMON TART

-or-

LES GLACES
