



SAMPLE GRAND CRU MENU

\$100 PER PERSON

1ST

ONION SOUP GRATINÉE

classic, croutons, gratinéed gruyère

-or-

HOUSE SALADE

baby lettuces, fennel, watermelon radish, herbs, sleeping beauty cheese,
champagne vinaigrette

-or-

MOULES MARINIÈRES

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

2ND

BEEF TARTARE

st. helens prime tri tip, capers, herbs, shallot, aioli, soy cured egg yolk, lavash

-or-

HAMACHI CRUDO

blood orange vinaigrette, pickled fresno chili, fennel, pistachio, mint, chili oil

-or-

ROASTED CAULIFLOWER & BROCCOLI

kale pesto, pickled kale stem, lemon zest, breadcrumb

3RD

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-

ROAST TENDERLOIN

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

-or-

RISOTTO

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

DESSERT

CHOCOLATE TORTE

cardamom coffee anglaise, orange chantilly, confit orange

-or-

RED GARNET YAM CUSTARD

italian merigue, candied pecans

-or-

LES GLACES