

# BEAUJOLAIS

June 3, 2015

## Les Petites Assiettes

<i>Marinated Olives</i>	5	<i>Radishes, Butter, Smoked Sea Salt</i>	5
<i>Pemaquid, ME Oysters</i>	4ea	<i>Escargots à la Bourguignonne</i>	13
<i>Charcuterie Plate, Rillettes, Prosciutto, Liver Mousse, Saucisson</i>			18
<i>Bacon-wrapped Dates, Bleu d'Auvergne, Romesco Sauce</i>			13
<i>Morels filled with Matignon, with Madeira Cream Sauce</i>			18
<i>Mushroom-Shrimp Cigars, Rouille, Shishitos</i>			15
<i>Tapenade Terrine: Niçoise Olives, Beet Tartare, Goat Cheese, Eggplant</i>			12
<i>Smoked Trout, Sea Trout Roe, Cucumber, Horseradish</i>			16

## Soupe et Salade

<i>Onion Soup à la Gratinée</i>			11
<i>Corn Soup (Vegetarian) Salsa Macha: Chiles, Onion, and Pinenuts</i>			11
<i>Beet Salad, Pistachio-crusted Goat Cheese, Dijon Vinaigrette</i>			13
<i>Spanish Springs Mixed Greens, Bleu d'Auvergne, Nuts, Dijon Vinaigrette</i>			12
<i>Organic Asparagus, Burrata, Balsamic Vinegar, Olive Oil</i>			16

## Les Plats Principaux

<i>Hake, Dill Butter, Belgian Endive Fondue</i>			29
<i>Skillet Roasted Mussels, Zucchini, German Butterball Potatoes, Aioli</i>			25
<i>Gnocchi à la Parisienne, Porcinis, Ramps, Carrots, Brown Butter, Lemon</i>			29
<i>Braised Rabbit Saddle, stuffed with Chopped Snails, Hazelnuts, Chorizo, Spring Vegetables</i>			32
<i>Baked Phyllo (Vegetarian), Spinach, Butternut Squash, Risotto, Goat Cheese, Saba</i>			24
<i>Niman Ranch Leg of Lamb Persillade, Pommes Boulangère, Haricots Verts</i>			34
<i>Liberty Duck Breast, Cherry Verjus, Carrot Purée</i>			34
<i>Duck Confit, Lentils, Roasted Carrots, Purple Condiment</i>			25
<i>Braised Short Ribs, Spinach, Potato Gratin</i>			38
<i>Sliced Filet Mignon, Pommes Boulangère, Cornichons, Beef Jus,</i>			40
<i>Hanger Steak Frites Béarnaise</i>			35

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20% gratuity included for parties of 6+ | \$25 corkage per 750 ml  
Consuming raw or undercooked food can cause foodborne illness