

BEAUJOLAIS

_____ Friday, December 1st _____

Les Petites Assiettes

<i>Goat Cheese Tartine, Olive Tapenade, Eggplant Caviar, Beet Tartare, Sundried Tomato</i>			15
<i>Oysters ½ dz, Browne Pt, ME</i>	24	<i>Charcuterie</i>	18
<i>Bacon-wrapped Dates</i>	14	<i>Escargots à la Bourguignonne</i>	13
<i>Mushroom Duck Cigars, Rouille</i>	14	<i>Radishes with Sea-salt and Butter</i>	7
<i>Marinated Olives</i>	8	<i>Brussels Sprout Roasted in Duck Fat</i>	11
<i>Smoked Salmon, Capers, Lemon, Olive Oil</i>	18	<i>Seared Foie Gras, Chanterelles</i>	24
<i>Ahi Crudo, Sea Salt, Lemon, Olive Oil</i>	16		

Soupes et Salades

<i>Squash Soup, Black Garlicks, Pepitas, Horseradish Cream</i>			11
<i>Onion Soup à la Gratinée</i>			12
<i>Mixed Lettuce, Bleu d'Auvergne, Walnuts, Pecans, Apple, Creamy Lemon Dressing</i>			12
<i>Pear and Endive, Pea Shoots, Watercress, Citrus Hazelnut Dressing</i>			12

Les Plats Principaux

<i>Arctic Char, Cauliflower Purée, Chard, Lentils, Fines Herbes</i>			33
<i>Sea Scallops, Lobster, Shrimp, Noodles, Lobster Sauce</i>			45
<i>Moules Frites, White Wine, Shallots, Herbs</i>			27
<i>Cassoulet, Tarbais Beans, Duck Confit, Toulouse Sausage, Pork Belly</i>			28
<i>Liberty Duck Breast Apples, Calvados, Duckfat Potatoes</i>			36
<i>Steak Frites, Béarnaise, Peppercorn Sauce</i>			34
<i>Venison Chops, Huckleberries, Sweet Potato Gratin</i>			42
<i>Beef Wellington, Red Wine Truffle Sauce</i>			
48			

Our Suppliers; Niman Ranch, Durham Natural, Sonoma County Poultry,, Habeger Produce, New Harvest, Glorious Garlic Farm, Great Basin CO-OP, City Greens Gardens, Browne Trading, Liberty Food & Wine, Magpie Coffee Roaster

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20% gratuity included for parties of 6+ | \$25 corkage per 750 ml | \$5 split plate charge
Consuming raw or undercooked food can cause foodborne illness