



En Croute Pickle Plate	5	10
Selection of Olives and Nuts		6Roast Peppers with Crab and Cream Cheese
Stuffed Portabella, Chorizo, Artichoke	8	10
Eggplant Roma	9	Brie and Escargot Pot Pie
		12
		Tuna Tartare with Dijon, Herbs
		15

Salmon Rillettes with Harissa

Salads

Terrine Forestiere

9
frisse, croutons, fresh herbs, sherry dressing

Pear, Beet, and Bleu D'Auvergne Salad 10
hazelnuts, baby greens, lemon dressing

Warm Brie with Belgian Endive 11
fresno chili, sherry and crispy pancetta dressing

St. Maure Chèvre with Fresh Strawberries 12
pistachio, radish, avocado, gem lettuces, champagne dressing

Beef Tenderloin and Heirloom Tomato Salad 4oz
18
mozzarella di Bufala, watercress, herbs, aged balsamic 8oz
32

Sandwiches

Today's Grilled Cheese MP

Jamon de Paris and Emmentaler 9
frisse, tomato, fresno jam

Soppressata with Burrata and Watercress 10

Pork Rilette 12
pickled peppers, Bleu d'Auvergne, avocado

Mushrooms with Truffle on Toast 14
fried egg, Locatelli Romano

Entrees

Roasted Chicken with Sherry En Croute 18
black truffle, mushroom, artichoke hearts, olives

Braised Short Ribs 20
pommes puree, carrots, roasted peppers

Pan Roasted Rainbow Trout

22

potato, tomato, roast endive, pesto