

CARTE DU DÎNER

Gaspar 2014 | No. 01

LIBATIONS du JOUR

House Old Fashioned 12
Armagnac, demerara syrup, bitters

Forget Paris 12
gin, aperol, amer pican

Mumm Brut Rosé, Napa 14

Chenin Blanc 2011, Argilex de Gautier, Vouvray 11

Syrah 2008, Roucas Toumba, Southern Rhone 12

FROMAGE

COW'S MILK

BRILLAT SAVARIN *Périgord, France*

Soft-ripened, dense and superbly creamy, soft bloomy rind

LAGUIOLE *Rouergue, France*

Semi-firm, sharp, complex flavor (raw milk)

BOHEMIAN CREAMERY BO POISSE *Sebastopol, California*

Salty and sweet, washed rind, smooth & creamy

GOAT'S MILK

PAVE SAUVAGE *Périgord, France*

Fresh goat's milk cheese, herbs, peppercorns

CAPRICIOUS *Petaluma, California*

Semi-hard, naturally aged in fresh Pacific Ocean air

TUMALO CLASSICO *Bend, Oregon*

Gouda-style, Semi-hard

SHEEP'S MILK

PETITE CAVE ROQUEFORT *Roquefort-sur-Soulzon, France*

Cave-aged, soft, creamy, slightly salty

BELLWETHER FARMS SAN ANDREAS *Sonoma County, California*

Smooth, creamy & mild with a refreshingly sour finish (raw milk)

PETITE BASQUE *Pyrenees's Mountains, France*

Soft texture, aromas of brown butter & caramel

ASSIETTE DE FROMAGEselection of three 12, six 22, nine 32

CHARCUTERIE MAISON 14

Country Pâté, jambon mousse, duck ham, marinated beets, tarragon

FRUITS de MER

GRAND PLATEAU 55

Oysters du Jour. Seasonal mignonette. 3

Shrimp Cocktail. Brandied Cocktail Sauce. 17

P.E.I. Mussels. Bier Blanche. 5

Poisson Marinee. Seasonal Selection. 7

Littleneck Clams. ½ dozen. 9

Half Chilled Maine Lobster. AQ

PETITS PLATS

SMOKED SALMON MILLE CRÊPES 11

Crêpe & egg layers, salmon caviar, capers, red onion & crème fraîche

BURGUNDIAN ESCARGOT 12

Bacon maison, roasted shallots, garlic confit, brioche, toasted walnuts, sherry vinaigrette

SOFT BOILED DUCK EGG 10

Spring peas and sprouts, country ham, espelette, baguette

PICKLED LOCAL SARDINES..... 7

Spring onion, radish, dill, piquillo peppers, white bean puree

CHARCUTERIE MAISON 14

Country Pâté, jambon mousse, duck ham, marinated beets, tarragon

MOULES A L'AIL 15

Crème fraîche, baguette croutons, grained mustard, green garlic, fines herbs Add Pommes Frites 3.

RIS D'AGNEAU 13

Roasted baby carrots, pickled ramps, brown bread-walnut sauce, mâche, beurre noisette

ROULADE DE CONFIT DE CANARD 12

Duck confit, slow braised pork belly, warm Puy lentil vinaigrette

SOUPE & SALADE

SALADE MAISON..... 9

Field greens, shallot confit, pickled vegetables, Banyuls vinaigrette

SOUPE DU JOUR..... 9

Daily seasonal selection

ASPERGES..... 12

Sauce gribiche, pickled pearl onions, brioche, quail eggs, chervil

SOUPE AU PISTOU 11

Spring vegetables, rice beans, ditalini pasta, fava beans, pistou

HEIRLOOM RADISH CRUDITÉ 9

Anchovy butter, mâche, sel gris

WILD ARUGULA AND FRISÉE..... 10

Snap peas, mint, meyer lemon vinaigrette

PLATS

STRIPED BASS & SCALLOP DUO 28

Harissa spiced fish soup, pommes purée, fennel confit, Moroccan tapenade

MAGRET DE CANARD 27

Duck breast, Nante carrot mousseline, ancient grain risotto, baby turnips & tops, natural jus

WILD FLOUNDER GRENOBLOISE 25

Pommes de terre purée, Bloomsdale spinach, lemon-caper beurre noisette

AGNEAU GRILLÉ 25

Grilled lamb, crepinette sausage, shelling bean ragoût, confit tomato, fava pistou

CHICKPEA PANISSE CAKES..... 19

Fresh chickpeas, grilled spring onions, marinated sheep feta

SAUMON..... 24

Wild King Salmon, Purple potatoes, pea sprouts, spring onions, beurre rouge

CARBONNADE OF SPRING VEAL 25

Onion soubise, caramelized salsify, baby root vegetables

GRILLED ENTRECÔTE STEAK..... 29

Bloomsdale spinach, bordelaise, beet & horseradish purée

GARNITURES

Pommes Purée, Shelling Bean Ragoût, Pommes Frites, Ancient Grain

Risotto, Sautéed Bloomsdale Spinach..... 7

COCKTAILS

HI OCTANE12

- Ma Cherie** Vodka, lemon, honey-ginger solution, hibiscus tea
Crusta Calvados, gin, lemon, orgeat, bitters
Forget Paris Gin, aperol, amer picon, saline solution
House Old Fashioned Armagnac, bitters, demerara syrup
French Maid Cognac, velvet falernum, lime, cucumber, mint, ginger beer
Corpse Reviver Gin, rose, lemon, raspberries, egg white
Amer-Biere Amer picon, witte biere
De La Louisiane Rye, house dubbonet, benedictine, absinthe, bitters
Le Hi-ball Amer picon, spanish brandy, grenadine, soda
Absinthe Frappé Absinthe, aloe liquor, lime, mint, soda
Pink Squirrel Cognac, creme de noyaux, creme de cacao, cream
Banane French single malt whiskey, banana, lemon, orange, bitters

LO OCTANE10

- Sanctuary Cocktail** House dubbonet blend, amer picon, orange, curacao
Champagne Julep Cognac, sparkling wine, mint
Champagne Cobbler Sparkling rose, creme de noyaux, maraschino, curacao
Champagne Cocktail Champagne, curacao, bitters
Kir Chardonnay, creme de cassis
Pyrenees Crossing Sherry, creme de noyaux, curacao, bitters
Claret Punch Red wine, creme de noyaux, curacao

4% added to all checks for San Francisco mandates

BAR MENU

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- BRANDADE CROQUETTES** Salt cod, Green garlic aioli.....8
DEVEILED HEN'S EGGS Grained mustard, lemon oil, harissa spice.....6
SALADE MAISON Baby field greens, shallot confit, Spring pickled vegetables, Banyuls vinaigrette9
DUCK LIVER MOUSSE Spring herb gelée, baguette croutons.....6
CHARCUTERIE MAISON Country pâté, pork rillettes, duck ham, marinated beets, tarragon mustard14
HOUSE CURED OLIVES Citrus, chile & herbs.....5
POMMES FRITES Garlic aioli7
PICKLED LOCAL SARDINES Spring onion, radish, dill, piquillo peppers, white bean purée 7
HEIRLOOM RADISH CRUDITE Anchovy butter, sel gris9
LE GASPAR BURGER Brioche bun, shallot confit, oven-dried tomatoes, pommes frites, tarragon aioli 15
Add camembert, raclette, or cambozola 2

~ FRUITS ~ de MER

GRAND PLATEAU 55

- Oysters du Jour. Seasonal mignonette. **3**
Shrimp Cocktail. Brandied Cocktail Sauce. **17**
P.E.I. Mussels. Bier Blanche. **5**
Poisson Marinee. Seasonal Selection. **7**
Littleneck Clams. ½ dozen. **9**
Half Chilled Maine Lobster. **AQ**

DESSERT

[suggested pairing]

PARIS BREST rose & mascarpone diplomat crème, raspberry coulis [muscat, domaine beaumont 2009] **9**

LINZER TORTE cinnamon-almond shortbread, rhubarb compote, crème fraîche [tawny port, smith woodhouse 10 year] **8**

PAIRFAIT AU VALRHONA frozen chocolate parfait, chocolate-caramel, chocolate cake crumbs, blackberry compote, chantilly [banyuls, cornet & cie 2010] **10**

CRÈME CARMEL laurel bay leaf, maldon salt [sauternes, prieur d'arche 2010] **7**

LE FRAISIER POUR DEUX pistachio bisquit & mousseline, roasted strawberries, caramelized meringue [rivesaltes ambré, domaine fontanel 2000] **14**

~ FROMAGE ~

ASSIETTE DE FROMAGEselection of three **12**, six **22**, nine **32**

BRILLAT SAVARIN cow, soft, creamy

LAGUIOLE cow, semi-firm, sharp

BO POISSE cow, salty, sweet, smooth

PAVE SAUVAGE goat, herbs, peppercorn

CAPRICIOUS goat, semi-hard

TUMALO CLASSICO goat, gouda-style, semi-hard

PETITE CAVE ROQUEFORT sheep, cave-aged, soft

BELLWETHER FARMS sheep, raw, creamy, mild

PETITE BASQUE sheep, soft, brown butter

AROMATUMALO CLASSICO goat, gouda-style, semi-hard

PETITE CAVE ROQUEFORT sheep, cave-aged, soft

BELLWETHER FARMS sheep, raw, creamy, mild

PETITE BASQUE sheep, soft, brown butter aroma

CARTE DES VINS

BOTTLE

PETITES BUBBLES

BLANC DE BLANC <i>P. Peters, Champagne nv</i>	124
BRUT <i>Lanson, Gold Label, Champagne nv</i>	160
BRUT <i>1999 Salmon-Billecart, Champagne</i>	190
BRUT GRAND CRU <i>Perrier Jouet, Champagne nv</i>	88
BRUT ROSÉ <i>Duval Leroy, Champagne nv</i>	105
CRÉMANT <i>Maison Ambrose, Bourgogne nv</i>	64

VINS BLANCS & ROSÉS

Chardonnay 2011 Uliz, Saint Aubin.....	79	🍷
Chardonnay 2011 William Fevre, Fourchaume, Chablis.....	94	
Chardonnay 2010 Moreau, Chassagne Montrachet.....	120	
Chardonnay 2010 Brocard, Bougros Grand Cru, Chablis.....	135	
Chardonnay 2012 Porter-Bass, Russian River Valley.....	85	
Chardonnay 2011 Stonestreet, Bear Ridge, Alexander Valley.....	104	
Chenin Blanc 2012 Janviers, Jasnieres.....	48	🍷
Chenin Blanc 2010 Closel, Clos au Papillon, Savinieres.....	67	🍷
Grenache Blanc 2010 Bonny Doon, La Cigar Volant, Santa Cruz.....	64	
Melon De Bourgogne 2012 Haut Bourge, Sur Lie, Muscadet.....	40	
Picpoul 2012 Guillaume de Marie, Languedoc.....	42	
Pinot Blanc 2012 Skylark, Sonoma County.....	52	
Riesling 2011 Zind Humbrecht, Alsace.....	58	
Rousanne 2011 Vieux Lazaret, Châteauneuf du Pape.....	61	
Rousanne 2011 Fausse-Pisse, Yakima Valley.....	79	
Marsanne 2012 Sean Thackery, California.....	62	
Sauvignon Blanc 2012 Dragonette, Santa Barbara.....	54	
Sauvignon Blanc 2011 Pre Semele, Sancerre.....	62	🍷
Sylvaner 2011 Scribe, Sonoma County.....	58	
Viognier 2010 Cave de Chaint, Condrieu.....	90	
Viognier 2011 Alban, Santa Barbara County.....	59	
Rosé Cinsault 2013 Red Car, Sonoma County.....	45	🍷
Rosé Pinot Noir 2011 Château Leoube, Côtes du Provence.....	52	

VINS ROUGES

Cabernet Franc 2011 Hauts de Sanzier, Samur.....	44	
Cabernet Franc 2006 Olga Raffault, Chinon.....	64	
Cabernet Sauvignon 2010 Château Haut Selve, Bordeaux.....	58	
Cabernet Sauvignon 2006 Segla, Margaux.....	106	
Cabernet Sauvignon 2010 Freemark Abby, Napa Valley.....	80	
Cabernet Sauvignon 2011 Chappellet, Mountain Series, Napa Valley..	96	
Carignane 2011 La Liquiere, Faugeres.....	54	
Charbono 2010 Harrington, Santa Clara.....	60	
Cinsault 2010 Terreases du Larzac, Languedoc.....	54	
Gamay 2010 Cave Saint Cyr, Moulin-au-Vent.....	52	🍷
Grenache Blend 2012 Piagier, Gigondas.....	54	
Grenache Blend 2012 Margerum, Santa Barbara County.....	62	
Grenache 2009 Perrin, Châteauneuf du Pape.....	74	
Grenache 2010 La Bastide, Châteauneuf du Pape.....	111	
Merlot 2011 Chavigneau, Lalande de Pomerol.....	48	
Merlot 2009 Corbin Montagne, Saint Emilion.....	75	

CARTE DES VINS

BOTTLE (CONT'D)

VINS ROUGES

Mourvedre 2011 Château Palmas, Savignac.....	60	
Mourvedre Donkey & Goat, El Dorado County.....	68	
Pinot Noir/ Gamay 2012 Confuron-Cotetidot, Bourgogne.....	48	
Pinot Noir 2011 Prudhom, Saint Aubin.....	68	
Pinot Noir 2002 Bellenum, Savigny Les Beaunes.....	97	
Pinot Noir 2011 Bouchard, Gevery Chambertin.....	120	
Pinot Noir 2011 Michel Gros, Nuits St. Georges.....	135	🍷
Pinot Noir 2012 Mathias, Russian River.....	64	
Pinot Noir 2011 Samsara, Kessler Haak Vineyard, Santa Rita.....	97	
Syrah 2011 Domaine St Claire, Crozes Hermitage.....	56	
Syrah 2010 Eric Textier, Brezeme Rouge.....	64	
Syrah 2007 Bernard Levet, Cote Rôtie.....	124	
Syrah 2010 Alder Springs, Mendocino.....	80	
Syrah 2010 Foxen, Santa Ynez.....	90	
Zinfandel 2011 Hendry, Block 7, Napa Valley.....	65	
Zinfandel 2012 Porter-Bass, Russian River.....	85	

GLASS / CARAFE / BOTTLE

PETITES BUBBLES

Brut Rosé Mumm, Napa Valley nv.....	14 / - / 56
Brut Souveraine Henriot, Champagne nv.....	18 / - / 72
Crémant Braziier, Loire Valley nv.....	10 / - / 40

ROSÉ

Gamay 2013 Piron, Beaujolais.....	9 / 25 / 36
Zinfandel 2013 Turley, California.....	12 / 35 / 48

VINS BLANCS

Chardonnay 2012 Melville, Santa Barbara.....	13 / 37 / 52
Chardonnay 2011 Francois Carillon, Bourgogne.....	16 / 47 / 64
Chenin Blanc 2011 Argilex de Gautier, Vouvray.....	11 / 32 / 44
Grenache Blanc 2012 Margerum, Santa Barbara.....	14 / 41 / 56
Pinot Blanc 2011 Elizabeth Spencer, Sonoma County.....	10 / 35 / 40
Rousanne 2011 Domaine Habrard, Crozes-Hermitage.....	13 / 37 / 52
Romorantin 2012 Pascal Bellier, Cour Cheverny.....	11 / 32 / 44
Sauvignon Blanc 2012 Chatenoy, Menetou-Salon.....	13 / 37 / 52
Viognier 2012 Calera, Mt Harlan.....	12 / 35 / 48

VINS ROUGE

Cabernet Sauvignon 2010 Broadside, Paso Robles.....	12 / 35 / 48
Carignane 2012 Calder, Mendocino.....	13 / 37 / 52
Grenache 2010 Chateau Paraza, Minervois.....	10 / 35 / 40
Merlot 2011 Medlock Ames, Alexander Valley.....	14 / 41 / 56
Pinot Noir 2011 Elizabeth Rose, Napa Valley.....	13 / 37 / 52
Pinot Noir 2011 Nicholas Potel, Haute Cotes du Nuit.....	18 / 53 / 72
Syrah 2008 Roucas Toumba, Southern Rhone.....	12 / 35 / 48
Tannat 2009 Dom. Berthoumieu, Madiran.....	12 / 35 / 48
Zinfandel 2011 Pellegrini, Green Valley.....	12 / 35 / 48