

 **urchin** 
August 4, 2014

Snacks

Gougère 4

Gratin of Vegetable "**Brandade**" 6

Egg³, Deviled egg, Caviar, Sea Urchin 6

Grilled **Duck Hearts**, Berbere Spice, Yogurt 6

Crevettes, Aioli *M.P.*

Appetizers

Ocean Trout Fumé, Capers, Lemon 14

Baked Mussels, Escargot Butter, Pastis 9

Steak Tartare, Fried Oysters, Rémoulade 16

Pork Rillettes, Endive, Gravenstein Apples 12

Duck Liver Mousse, Nectarine Compote 11

Radicchio, Anchovy, Lemon, Parmesan 11

Heirloom Tomatoes, Cucumbers, Tapenade 12

Mussel Saffron Soup, Caramelized Onions, Garlic Croutons 10

Main Courses

Grilled **Free Range Chicken**, Garlic, Parsley, Padron Peppers 22

Petit Ragout, Veal Sweetbreads, Pork belly, Forest Mushrooms 29

Lamb Cassoulet, Shoulder, Sausage, Riblets, Rancho Gordo Beans 26

Steak Frites, Maitre d'Hotel Butter 26

Spaghettini, Sea Urchin, Yolk 22

Panisses, Ratatouille, Goat Cheese 18

Hiro Sandwich, Meat Balls, Roasted Marrow Bone, Jalapeno 18

Poisson du jour *M.P.*

 **urchin fixe** 

amuse bouche

Hopper shrimp

Scallops, Ratatouille, Sauce Pistou

Duck Confit, Lentilles du Puy, Natural Jus

Cheese or Dessert

\$ 50

\$ 38 wine pairing

Sides

Fries 8

Incredibly Rich **Potato Purée** 9

Haricots Verts 8

Ratatouille 8

Flageolet Beans, Greens 9

Gnocchi Parisienne 11

Fromage

Please ask your server tonight's selection

Desserts

Baba au Rhum 9

Chocolate **Bête Noire** Cake 9

Caramelized **Apple Tartelette** 9

Ice Cream 8

Sorbet 8

Bread by Bar Tartine 4

Urchin Wines by the Glass and Beers

GL / BTL

Sparkling/Champagne

Roederer Estate Brut, Anderson Valley, MV	\$11 / \$44
Aubry Champagne Brut Premier Cru, Jouy Les Reims, France MV	\$20 / \$80
Langlois Brut Rosé, Loire Valley, France, MV	\$13 / \$52

White Wines

Melon de Bourgogne, Domaine le Fay D'Homme Muscadet Sèvre et Maine, Loire Valley, France 2012	\$8 / \$32
Sauvignon Blanc, Eric Montinin Sancerre, France 2012	\$13 / \$52
Chardonnay, Domaine Barat 'Le Padabu' Petit Chablis, France 2011	\$10 / \$40
Muscat Blend, Mas Las Cabes, Cotes Catalanes, Roussillon, France 2013	\$9 / \$36
Semillon Blend, Domaine de Chevalier "Clos Des Lunes" Bordeaux, France 2011	\$11 / \$44
Chardonnay, Evening Land Vineyards Bourgogne, Burgundy, France 2010	\$13 / \$52

Rosé

Château Mourgues du Grès, Galets Rosés Costières de Nimes, France 2013	\$8 / \$32
--	------------

Red Wines

Gamay Noir, Jean-Marc Burgaud Les Charmes Morgon, France 2012	\$11 / \$44
Pinot Noir, Bouchard Pere & Fils Bourgogne, Burgundy, France 2012	\$12 / \$48
Cabernet Sauvignon/Merlot, Château Blaignan, Medoc, Bordeaux, France 2010	\$14 / \$56
Syrah Blend, Domaine Guillaume Gros, Luberon, France 2009	\$12 / \$48
Grenache Blend, Michel Gassier "Cercius", Rhone Valley, France 2011	\$10 / \$40

Draft Beers

Affligem Blond abv 6.8%, 16oz	\$7
Lost Abbey Farmhouse Ale abv 6.7%, 12oz	\$8
Coronado IPA abv 8.5%, 16oz	\$6
Mission Imperial Stout abv10.5%, 12oz	\$9

Bottled Beers

Scrimshaw Pilsner abv 4.7%, 12oz	\$5
Bear Republic Pale Ale abv 6.5%, 12oz	\$5
Downtown Brown abv 5%, 12oz	\$5
Hops of Wrath IPA abv 6%, 12oz	\$6
Boonville Cider abv 6.9%, 22oz	\$11

Urchin Cocktail List

\$11

Monty Suarez

altos reposado tequila, benedictine, cynar, served over a big cube

Champs Elysees

cognac, green chartreuse, lemon, angostura, served up

DiamondBack

rittenhouse rye, apple brandy, sweet vermouth, yellow chartreuse, served up

Pasha Punch

rum, cognac, fernet, angostura, pineapple, lime, served over crushed ice

Cherchez la Femme

vodka, grapefruit, solerno blood orange, herbsaint, served up

Gentian Tonique

brokers gin, suze, apricot, lemon, served on the rocks

Tiffany Swizzle

novo fogo cachaca, smith and cross rum, passion fruit, lime, vanilla, over crushed ice

Armadillo Apothecary

mezcal, absinthe, lime, bay leaf, egg white, served up