

# Carte du Dîner

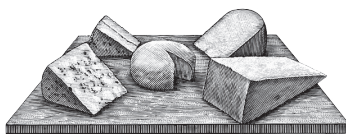
Septembre 2013

## CARTE du JOUR



TUE "BOUILLABAISE" .....	26
WED ROAST DU JOUR.....	24
THU MELANGE DES LEGUMES .....	24
FRI LOUP DE MER.....	26
SAT MAGRET DE CANARD.....	28
SUN SHORT RIBS.....	28

## CHARCUTERIE et FROMAGE



### CHARCUTERIE

assiette artisanal cured meats, house pickles, dijon mustard..... 21

*Finocciona Salami: pork, fennel*

*Sweet Coppa: pork, cured shoulder*

*Prosciutto: cured ham*

### ASSIETTE DE PATES

selection of three house made pates..... 18

*Campagne, Jambon persille, Terrine de Porc & Lapin*

### FROMAGE

assortment of artisan cheeses, fruit compote, walnut levain

*Bleu de Gex: cow, semi-soft bleu*

*Tomme Pardou: goat & sheep, semi-hard*

*Brillat Savarin: cow, triple cream*

*Abbaye de Beloc: sheep, semi-hard*

*Chabichou: goat, semi-soft*

selection of 3 for 18, 4 for 24, 5 for 30

## DESSERTS



8 each

### TARTE AUX POMMES

*apple tart with crème fraîche anglaise, caramel*

### MOELLEUX AU CHOCOLAT

*soft chocolate cake, crème anglaise*

### MOUSSE AU CHOCOLAT

*bittersweet chocolate mousse, hazelnut brittle*

### CRÈME BRULÉE

*made with 'bourbon' vanilla bean*

### BREAD PUDDING

*apples, raisins, vanilla creme*

## PETIT PLATS

**GNOCCHI PARISIENNE** pâte a choux gnocchi, légumes, bernoisette..... 10

**BRANDADE DE MORUE** baked salt cod potato soufflé, extra virgin olive oil, croutons..... 9

**ESCARGOTS DE BOURGOGNE** garlic, butter, parsley, pernod, puff pastry ..... 11

**STEAK TARTARE** hand chopped raw flank steak, quail egg, mustard. cornichons, caperberry, shallot, parsley, crouton..... 14/17

## SOUPES ET SALADES

**SOUPE À L'OIGNON** onion soup gratinée, emmenthal cheese, baguette crouton ..... 10

**VELOUTÉ** chilled cauliflower soup, white wine plumped raisins, vauduvan ..... 9

**TRUITE** cured mt. lassen trout, pink pearl apple, dill, endive, black radish, lime, horseradish ..... 13

**MAISON** camembert cromesquis, field greens, shallot confit, champagne vinaigrette..... 11

**BETTERAVE** roasted beets, huckleberry, chèvre mousse, farro, watercress..... 12

## PLATS

**MOULES À LA BIÈRE** apples, belgian white ale, shallot, fennel ..... 18

**CRÊPE AUX LÉGUMES** roasted red pepper, eggplant caviar, roasted summer squash, tomato jam..... 20

**SALADE NIÇOISE** seared albacore tuna, red romaine hearts, marinated cherry tomatoes, haricots verts, warmed fingerling potatoes ..... 23

**SAUMON POËLE** skuna bay salmon, corn-cucumber relish, sweet corn flan, red pepper jus ..... 24

**POULET RÔTI AU CITRON** roasted half chicken, mustard greens, turnips, citrus jus ..... 21

**FAUX FILET** New York strip, pommes frites, red wine glazed shallot, bone marrow butter ..... 28

**CONFIT DE CANARD** almond soubise, épices Nord d'Afrique, date aigre-doux, carrot, frisée ..... 21

**LE BURGER** brioche bun, red romaine, tomato-shallot jam, aioli ..... 14

add fromage, red wine braised bacon, shallot confit, or fried farm egg, each choice ..... 2

## PETITES ASSIETTES

7 each

**POMMES FRITES**  
*aioli du maison*

**HARICOTS VERTS**  
*marcona almonds*

**LEGUMES À LA GRECQUE**  
*seasonal mélange*

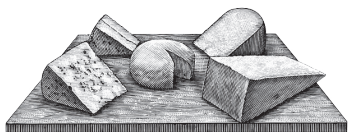
**POMMES DE TERRE**  
*salt roasted marble potatoes*

**MAC N CHEESE**  
*emmenthal, smoked bacon*

18% gratuity may be added to parties of six people or more  
4% added to all checks for San Francisco mandates

# Après

## FROMAGE



assortment of artisan cheeses,  
fruit compote, candied walnuts, walnut levain

*Brillat Savarin: cow, triple cream*

*Chabichou: goat, semi-soft*

*Abbaye de Beloc: sheep, semi-hard*

*Bleu de Gex: cow, semi-soft, bleu*

*Tomme Pardou: goat & sheep, semi-hard*

3 for 18, 4 for 24, 5 for 30

## DESSERTS & FORTIFIED WINES

VOUVRAY MOELLEUX  
'08 *Dom. de la Fontainerie* | 9

SAUTERNES  
'09 *Château Haut-Mayne* | 10

MUSCAT  
'09 *Beaume de Venise, Domaine Beaumalric* | 9

# Dessert



*Desserts | 8 each*

*\*\*\* suggested pairing\*\*\**

## TARTE AUX POMMES

with crème fraîche anglaise, caramel

*\*\*\*vouvray moelleux, dom de la fontainerie 2008\*\*\**

## MOELLEUX AU CHOCOLAT

soft chocolate cake, crème anglaise

*\*\*\*port, warres, late bottle vintage 2001\*\*\**

## MOUSSE AU CHOCOLAT

bittersweet chocolate mousse, hazelnut brittle

*\*\*\*banyuls, domaine la tour vieille 2006\*\*\**

## CRÈME BRULÉE

made with 'bourbon' vanilla bean

*\*\*\*sauternes, château haut-mayne 2009\*\*\**

## BREAD PUDDING

apples, raisins, vanilla crème

*\*\*\*rivesaltes ambré, piquermal 1988\*\*\**

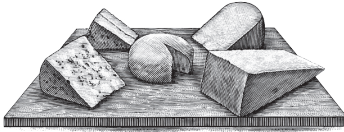
## CAFÉ ET THE



ESPRESSO .....	3
CAPPUCINO .....	4
LATTE .....	5
CAFÉ AU LAIT .....	5
COFFEE .....	4
DECAF COFFEE .....	4
HOT TEA .....	4

# Au Bar

## CHARCUTERIE *et* FROMAGE



### FROMAGE

assortment of artisan cheeses,  
fruit compote, walnut levain

*Brillat Savarin: cow, triple cream*

*Chabichou: goat, semi-soft*

*Abbaye de Beloc: sheep, semi-hard*

*Bleu de Gex: cow, semi-soft, bleu*

*Tomme Pardou: goat & sheep, semi-hard*

3 for 18, 4 for 24, 5 for 30

### ASSIETTE DE PÂTÉ

selection of house-made pâtés

*Campagne, Jambon persille,  
Terrine de Porc & Lapin 18*

### CHARCUTERIE

artisanal cured meats,  
house pickles, dijon

*Finocciona Salami, Sweet Coppa,  
Prosciutto 18*

### PETIT PLATS

**BRANDA DE MORUE** baked salt cod potato soufflé,  
extra virgin olive oil, croutons..... 9

**GNOCCHI PARISIENNE** pâte a choux gnocchi,  
légumes, bernoisette..... 10

**ESCARGOTS DE BOURGOGNE** garlic, butter, parsley,  
pernod, puff pastry ..... 11

**STEAK TARTARE** hand chopped raw flank steak,  
quail egg, mustard, cornichons, caperberries,  
shallots, parsley, crouton ..... 14/17

# Boissons

## APERITIFS



10 each

### CHEEKY

*cava, cocchi americano, lemon*

### GREENWICH STROLL

*pineau de charentes, lime, honey*

### UP IN ARMS

*lillet rouge, bonal, citrus twist*

### APERITIF DU JOUR

*cocchi americano, grapefruit*

### BITTER GRIN

*bonal, lemon juice, soda water*

## BIÈRES ET CIDRE

**BLANCHE DE BRUXELLES** Lefebvre, Belgium.....8

**KONIG PILSNER** Duisburg, Germany.....6

**RED ALE, BARREL AGED** Gavroche, France.....10

**ISLANDER IPA** Coronado Brew Co, California.....8

**AMBER ALE** Napa Smith, California.....7

**CIDER** Napa.....8

## EAU ET SODA

**BADOIT** 750 ml .....6

**EVIAN** 750 ml .....6

**COKE** .....3

**DIET** .....3

**LEMON-LIME** .....3

**CITRON PRESSÉ SUCRÉ** .....4



# Carte des Boissons

Septembre 2013

## APERITIFS

10 each

### CHEEKY

*cava, cocchi americano, lemon*

### GREENWICH STROLL

*pineau de charentes, lime, honey*

### UP IN ARMS

*lillet rouge, bonal, citrus twist*

### APERITIF DU JOUR

**COCCHI AMERICANO, GRAPEFRUIT**

### BITTER GRIN

*bonal, lemon juice, soda water*

## BIÈRES ET CIDRE

<b>BLANCHE DE BRUXELLES</b>	Lefebvre, Belgium	8
<b>KONIG PILSNER</b>	Duisburg, Germany	6
<b>RED ALE, BARREL AGED</b>	Gavroche, France	10
<b>ISLANDER IPA</b>	Coronado Brew Co, California	8
<b>AMBER ALE</b>	Napa Smith, California	7
<b>CIDER</b>	Napa	8

## GLASS / CARAFE / BOTTLE

<b>CREMANT ROSE</b>	2011 Chateau de Hureau, Saumur-Champigny	13 / - / 52
<b>SPARKLING MELON DE BOURGOGNE</b>	2011 7 Bulles, Muscadet	10 / - / 40

## VINS BLANCS & ROSÉS

<b>ROSÉ MOURVEDRE</b>	2012 Reveletti, Cotes du Provence	11 / 32 / 44
<b>ROSÉ GRENACHE</b>	2012 Figuerrase, Gris de Gris Vin de Pays des Sables	9 / 26 / 36
<b>CHARDONNAY</b>	2012 Domaine Gandine, Macon-Villages	11 / 32 / 44
<b>CHENIN BLANC</b>	2012 Foxen, Old Vines, Santa Maria Valley	13 / 38 / 52
<b>COLOMBARD &amp; UGNI BLANC</b>	2012 Domain Duffaur, Gascogne	8 / 23 / 32
<b>SAUVIGNON BLANC</b>	2012 Medlock-Ames, Sonoma County	13 / 38 / 52
<b>VOIGNIER</b>	2010 Triennes, Vin de Pays du Var	10 / 29 / 40

## VINS ROUGES

<b>CABERNET FRANC</b>	2011 La Varenne, Chinon	13 / 38 / 52
<b>CABERNET SAUVIGNON</b>	2011 Rock and Vine, California	11 / 32 / 44
<b>GAMAY</b>	2011 Edmunds St John, "Bone Jolly," El Dorado County	12 / 35 / 48
<b>GRENACHE BLEND</b>	2011 Autard, Cotes du Rhone	9 / 26 / 36
<b>MOURVEDRE</b>	2010 Domaine de la Damase, Southern Rhone	11 / 32 / 44
<b>PINOT NOIR</b>	2010 Contant Grange, Bourgogne	13 / 38 / 52
<b>SYRAH</b>	2012 Combier, Crozes-Hermitage	14 / 41 / 56

# Carte Du Vin



## PETITES BUBBLES

<b>CREMANT</b>	NV Clement Klur, Alsace	56
<b>BRUT</b>	NV A. Robert, Cuvee Reserve, Champagne	75
<b>BRUT ROSE</b>	NV Agrapart, Champagne	120

## VINS BLANCS & ROSÉS

<b>CHARDONNAY</b>	2010 Fleuron, Sonoma County	48
<b>CHARDONNAY</b>	2011 Chateau de Beru, Chablis	60
<b>CHARDONNAY</b>	2010 Du Montille, Pernand-Vergelesses	76
<b>CHENIN BLANC</b>	2007 Haute de Sanziers, Samur-Champigny	48
<b>CHENIN BLANC</b>	2008 Taille aux Loups, Montlouis	62
<b>CHENIN BLANC</b>	2011 Bellievriere, Jasnières	67
<b>MELON DE BOURGOGNE</b>	2008 Comte Leloup, Sur Lie, Muscadet	42
<b>PINOT GRIS &amp; NOIR</b>	2010 Lichen, Sonoma County	58
<b>SAUVIGNON BLANC</b>	2009 Francois Chidane Touraine	40
<b>SAUVIGNON BLANC</b>	2011 Chatenoy Menetou Salon	48
<b>SAUVIGNON BLANC</b>	200 Haute Victoire, Quincy	52
<b>SAUVIGNON BLANC</b>	2010 La Pouissie, Sancerre	69
<b>VOIGNIER</b>	2011 Eberle, Paso Robles	60
<b>ROSE OF COUNOISE</b>	2012 Clos du Cauillox, Cotes du Rhone	58

## VINS ROUGES

<b>CABERNET FRANC</b>	2010 Cuveron Sard Bourgeil	58
<b>CABERNET FRANC</b>	2010 Cornerstone	66
<b>CABERNET FRANC</b>	2010 Groisbois, Chinon	58
<b>CABERNET SAUVIGNON</b>	2008 Larose-Trintaudon Cru Bourgeois, Bordeaux	58
<b>CABERNET SAUVIGNON</b>	Chappallet, Napa Valley	68
<b>CHARBONO</b>	2010 Harrington Santa Clara County	60
<b>GAMAY &amp; PINOT NOIR</b>	2010 La Grange Tiphane Touraine	48
<b>GRENACHE</b>	2011 Eric Textier, Cotes du Rhone	48
<b>GRENACHE BLEND</b>	2011 Vieux Lazaret, Chateau neuf de Pape	79
<b>MERLOT BLEND</b>	2010 Haute Ballet, Fronsac	74
<b>PINOT NOIR</b>	2010 Delarch, Pernand-Vergelesses	62
<b>PINOT NOIR</b>	2010 Zepaltas, Russian River Valley	82
<b>PINOT NOIR</b>	2009 Cree, Les Noizons, Pommard	105
<b>SYRAH</b>	2011 Guy Forge St Joseph	56
<b>SYRAH</b>	2009 Donkey & Goat, Perli Vineyard Anderson Valley	75