

le petit menu <i>wed . thu . sun</i>		le grand menu		entrees	
2 course	47	faites-vous plaisir		ratatouille	38
<i>wine pairing</i>	28	six oysters	22	<i>aubergine . zucchini . tomato . bell pepper . polenta</i>	
3 course	55	twelve oysters	42	black cod	44
<i>wine pairing</i>	38	22 / 40		<i>haricots verts . potato . trout roe . coconut sauce</i>	
roasted tomato soup		3 course	75	pork tenderloin	42
<i>duck fat crouton . parsley oil</i>		4 course (incl. tasting fish)	92	<i>bacon . parsnip puree . brussels sprout . apple calvados sauce</i>	
<i>2022 . domaine les luquettes . rose</i>		supplement *	5	cassoulet	44
beets				<i>cannellini bean ragout . duck confit . toulouse & garlic sausages</i>	
<i>whipped goat cheese . hazelnut .</i>		appetizers		filet mignon *	49
<i>lemon & honey vinaigrette</i>		escargot	18	<i>turnip . spinach . veal sauce</i>	
<i>2022 . sancerre . domaine serge laporte</i>		<i>garlic . parsley . butter</i>		sides	
pan-seared salmon		soupe a l'oignon	18	potato gratin	10
<i>lentil . cauliflower . sauce a la</i>		<i>croutons . gruyere</i>			
<i>moutarde</i>		mesclun salad	18	desserts	
<i>2018 . chardonnay . bourgogne .</i>		<i>creme dijonnaise . grape . pistachio . breaded camembert</i>		creme brulee	15
<i>philippe bouzereau</i>		salade landaise	21	<i>vanilla bean</i>	
coq au vin		<i>frisee . duck confit . smoked breast . chicken liver mousse</i>		profiteroles	15
<i>mashed potato . mushroom .</i>		salmon trio	20	<i>vanilla bean ice cream . chocolate sauce . almond</i>	
<i>pearl onion . bacon</i>		<i>tartare . gravlax . roe . egg . creme fraiche</i>		french toast	16
<i>2022 . bordeaux superieur . chateau</i>				<i>hazelnut creme anglaise . salted caramel ice cream</i>	
<i>la croix calendreau</i>		tasting fish		chocolat fondant	16
soupe de fruits rouges		scallop		<i>banana . mango sorbet</i>	
<i>mango sorbet</i>		<i>fennel confit . grapefruit . citrus beurre blanc</i>		pistachio tarte	15
<i>2019 . muscat de beaumes de venise .</i>				<i>raspberry . creme fraiche ice cream</i>	
<i>la pigeade</i>					
strawberry pavlova					
<i>chantilly . menthe</i>					
<i>2016 . coteaux du layon chateau</i>					
<i>pierre-bise . chaume . 1er cru</i>					

chefs de cuisine: philippe and andrew gardelle
 consuming raw or undercooked meats, poultry, seafood, or eggs
 may raise your risk of foodborne illness
 a 5% surcharge is added for san francisco employer mandates