

<b>le petit menu</b> <i>wed . thu . sun</i>		<b>le grand menu</b>		<b>entrees</b>	
<b>2 course</b>	<b>47</b>	<b>faites-vous plaisir</b>		<b>ratatouille</b>	<b>38</b>
<i>wine pairing</i>	28	<b>six oysters</b>	22	<i>aubergine . zucchini . tomato . bell pepper . polenta</i>	
<b>3 course</b>	<b>55</b>	<b>twelve oysters</b>	42	<b>black cod</b>	<b>44</b>
<i>wine pairing</i>	38	<b>oules frites</b>	22 / 40	<i>haricots verts . corn . potato . trout roe . coconut sauce</i>	
<b>roasted tomato soup</b>		<i>shallot white wine . parsley butter . espelette aioli</i>		<b>pork tenderloin</b>	<b>42</b>
<i>duck fat crouton . parsley oil</i>				<i>bacon . parsnip puree . brussels sprout . apple calvados sauce</i>	
<i>2020 . cotes de gascogne . haut marin . elisabeth prataviera</i>		<b>3 course</b>	75	<b>cassoulet</b>	<b>44</b>
<b>vol au vent</b>		<b>4 course (incl. tasting fish)</b>	92	<i>cannelini bean ragout . duck confit . toulouse &amp; garlic sausages</i>	
<i>roasted mushroom . garlic . parsley</i>		<b>supplement *</b>	5	<b>filet mignon *</b>	<b>49</b>
<i>2022 . sancerre . domaine serge laporte</i>				<i>turnip . broccoli rabe . spinach . veal sauce</i>	
<b>pan-seared salmon</b>		<b>appetizers</b>		<b>sides</b>	
<i>lentil . cauliflower . sauce a la moutarde</i>		<b>escargot</b>	18	<b>potato gratin</b>	<b>12</b>
<i>2018 . chardonnay . champion . santa lucia highlands</i>		<i>garlic . parsley . butter</i>			
<b>coq au vin</b>		<b>soupe a l'oignon</b>	18	<b>desserts</b>	
<i>mashed potato . mushroom . pearl onion . lardon</i>		<i>croutons . gruyere</i>		<b>creme brulee</b>	<b>16</b>
<i>2022 . bordeaux superieur . chateau la croix calendreau</i>		<b>mesclun salad</b>	18	<i>vanilla bean</i>	
		<i>creme dijonnaise . grape . pistachio . breaded camembert</i>		<b>profiteroles</b>	<b>16</b>
		<b>salade lyonnaise</b>	21	<i>vanilla bean ice cream . chocolate sauce . almond</i>	
		<i>frisee . lardon . crouton . poached egg</i>		<b>french toast</b>	<b>16</b>
		<b>roasted beets</b>	18	<i>hazelnut creme anglaise . salted caramel ice cream</i>	
		<i>whipped goat cheese . hazelnut . lemon &amp; honey vinaigrette</i>		<b>chocolat fondant</b>	<b>16</b>
		<b>salmon trio</b>	20	<i>banana . mango sorbet</i>	
		<i>tartare . gravlax . roe . egg . creme fraiche</i>		<b>pistachio tarte</b>	<b>16</b>
		<b>tasting fish</b>		<i>raspberry . creme fraiche ice cream</i>	
		<b>scallop</b>			
		<i>fennel confit . grapefruit . citrus beurre blanc</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