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HAPPY HOUR 5-7 PM

Mushroom Flatbread 6

Customized Flight of Wine 10

La Plateau Apero 24
brillat, manchego, goat cheese
Rosette Lyon, duck salame, saucisson

LES PETITES ASSIETTES
Small Plates

Escargots Gratinee 10

Medjool Dates stuffed with bleu d'auvergne and wrapped with prosciutto 9

Mix marinated olives 5

Crab Meat and grapefruit verrine with housemade guacamole and toast 12

Burrata toasted olive bread
sel de guerande, EVO 11

Sardines de Bretagne
Connetable Rillettes - sel
de guerande-evo-
Baguette toast 11

Warm Pistachio Crusted Goat Cheese
honey, confiture d'oignons, toasted baguette 9

Mix Greens Salad organic greens with herbs 7

Beet Salad marinated red beets with fresh goat cheese, orange honey vinaigrette 9

Endive Salad Belgium endive, candied walnuts, bleu d'auvergne, seasonal apple 11

Smoked Salmon Tartare
green salad, toasted baguette 12

Chicken Liver Mousse with condiments
parfait de foies de volaille au Madeira 9

Foie Gras house made torchon foie gras
poached pear, turmeric, nutmeg 18

GRANDE ASSIETTES
Large Plates

Plateau Provence: Olive tapenade, eggplant caviar, hummus, dolmas,marinated olives, goat cheese in olive oil 15

– Raviole du Dauphiné AOC –
This Is Not Ravioli. AOC items are imported.
Specialty of Valence in Southern France

Gratin de Ravioles du Royans house specialty 14
add fresh black truffle and truffle oil 5
add smoked salmon 3
add italian prosciutto 4

Duck Leg Confit from Grimaud farms
seasonal greens, gratin dauphinois 19

Beef Tartare hand cut beef from Belcampo Butchery 14.5

Quiche Lorraine eggs, jambon, crème fraiche, leeks, comte cheese, mozzarella with mix green salad 13

Pizza of the Day handmade crust from L'osteria del Forno in North Beach 16

Kale Flatbread sautéed organic kale, onions, goat cheese, olive oil 11

Mushroom Flatbread portobello mushroom, caramelized onions, roasted tomatoes, watercress, parmesan cheese 11

FROMAGES AND CHARCUTERIE

Choice of 1 item 8
Choice of 3 items 17
Choice of 5 items 28

Mix Plateau
3 items choices 19
5 items choices 33

FROMAGES
CHEESES

Bleu de Brebis *sheep, blue soft, France*

Tomme a la biere *sheep, soft, Corsica*

Basquitou *sheep, semi hard, France*

Berthaut Epoisses Coupe *cow, soft, France*

Pont-l'Évêque *cow, soft, France*

Manchego *sheep, firm, Spain*

Camembert *cow, soft, France*

Le Cousin, Schmidhauser *cow, semi soft, French/Swiss*

Comte *cow, semi hard, France*

Brillat Savarin *cow, soft, France*

Aged Parmesan *cow, hard, Italy*

Tête de Moine *shaved, cow, semi-hard, Switzerland*

Sainte Maure *goat, soft, France*

Brézain fumé au feu de bois *cow, semi-hard,France*

Cheddar Aged Old Vintage *cow, hard, England*

CHARCUTERIE
MEATS

Prosciutto *Italian dry-cured ham* Housemade

Coppa *Italian cured pork*

Rabbit Pate *with prune and brandy*

Smoked Duck Breast

Saucisson Sec de Canard *cured duck salami*

Saucisson de Sanglier *wild boar salami*

Saucisson Sec *dry cured pork sausage*

Rosette de Lyon *dry salami*

Pheasant Terrine *with fig and pistachio*

Spanish Chorizo *dry cured sausage*

Bresaola Viande des Grison *air dried beef*

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DESSERTS

Homemade Chocolate Friandises
dark & white chocolates, dark chocolate covered
orange peel, dark chocolate toasted coconut
Small plate 7
Large plate 13

Crème Brûlée
vanilla bean and rosemary 5.5