

RÊVE

WINTER 2023

Each dish is carefully crafted by Chef/Owner Paul Magu-Lecugy. He takes into consideration not only the flavors but textures and overall enjoyment of the dish. All sauces and soups are made 100% in house. No substitutions please. \$5 supplement for items split by the kitchen (no charge for share plates).

AMUSE-BOUCHE

Snacks with your aperitif

GOUGÈRES 8

(6) Bite size French cheese puffs

GF OLIVES A LA PROVENÇALE 7

HORS D'ŒUVRE

HUÎTRES DU JOUR* 23

Half of a dozen oysters with a champagne vinegar mignonette AQ
additional oysters \$4 ea

REGIIS OVA OSSETRA CAVIAR* 115

30g. Served with blinis, crème fraîche, & chives
The sturgeon is from only the highest quality, sustainable farms personally selected by Chef Thomas Keller & Shaoching Bishop, owners of Regiis Ova

ARTICHAUT 16

Housemade artichoke spread. Served with crostini

GF ESCARGOTS 18

(6) Escargots in the shell with herb garlic butter

CHARCUTERIE

ASSIETTE DE CHARCUTERIE* 28

Rabbit rilette GF, chicken liver mousse (both house made), Serrano ham, and salami served with classic accompaniments (serves 2-4)
add a side of pâté 8.

PÂTÉ DUO 18

House made wild boar GF & chicken liver "country style" pâtés with pickled vegetables, mustard & crostini

MOUSSE DE FOIE DE VOLAILLE 15

Chicken liver mousse garnished with a balsamic reduction & served with crostini

"FOIE GRAS" TORCHON 18

Close your eyes and you'll think you're eating the real thing. Vegan "foie gras" torchon with jam and brioche.
(contains nuts)
pair with Sauternes

SOUPES ET SALADES

SOUPE A L'OIGNON GRATINÉE 14.5

Classic French onion soup, made with veal stock. Croutons, gruyère & Comté cheeses GFA

GF SALADE DE BETTERAVE & KAKI 17

Roasted beets & marinated kale salad topped with cara cara segments & goat cheese

GF SALADE RÊVE 13

Mixed seasonal lettuces, garnished with cherry tomatoes, olive tapenade, and Parmesan cheese with a lemon thyme vinaigrette

LES PLATS PRINCIPAUX

*** STEAK FRITES "CLASSIQUE" 48 / 78**

Traditional French bistro cut. Angus ribeye steak with classic peppercorn sauce, seasonal vegetables & fries.
10 oz or 16 oz cut GFA

***GF POULET FAÇON "COQ AU VIN" 30**

Red wine braised chicken leg & thigh with pearl onions, button mushrooms & pancetta over mashed potatoes

***GF JOUES DE BOEUF BOURGUIGNON 42**

Red wine braised beef cheeks with pearl onions, button mushrooms & house made pancetta. Served over housemade chestnut spaetzle

LE CHEVREIUL 48

Venison two ways. Marinated then seared venison medallion & venison pastilla (ground venison in puff pastry). Served over sweet potato purée and a lingonberry Grand Veneur sauce. GFA

LE PIGEON 58

Roasted squab over braised cabbage, potato & truffle au gratin. Garnished with liver pâté on crostini. GFA

RIS DE VEAU RÔTI 39

Roasted sweetbreads served on a bed of truffle jus salsifi. GFA

GF BRANZINO 36

Fresh branzino pan seared and served over Rancho Gordo white beans, leeks & and steamed clams ragout

NOIX DE ST JACQUES* 40

Day boat scallops seared in butter over toasted sunflower seed "risotto" with cream of pain brûlé, topped with crispy kale & kumquat

*** MOULES FRITES "MARINIÈRE"* 26**

Steamed PEI mussels in a white wine, shallots, garlic and cream broth served with fries GFA
"super-size" your fries 4.

GF LE VEGAN 26

Housemade chestnut spaetzle over butternut squash puree topped with sautéed winter vegetables

LE BIB GOURMAND 49

Three Course "classic" French dinner
available Tuesday - Thursday

CUP OF SOUP

OR

REVE SALAD

COQ AU VIN

ILE FLOTTANTE

*** CHILDREN'S PORTION AVAILABLE FOR CHILDREN 9 & UNDER. 22**

ACCOMPAGNEMENT

GLUTEN FREE BAGUETTE 5.5

6" baguette from Mariposa bakery

ADDITIONAL BREAD 5.5

Additional 6 slices of bread & butter
first basket is complimentary

GF CHOUX DE BRUXELLES 11

Brussels sprouts sautéed with lardon & garlic

GF MASHED POTATOES 9

POMMES FRITES 8

Not GF due to fryer cross contamination

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF = gluten free. GFA = gluten free available Parties of 6 or more will have a 20% service charge added to the bill. Tips are shared among all of the hourly team members including kitchen staff.