

## Starters

## ONION SOUP GRATINÉE

cave-aged gruyère, thyme croûtons 13-

## MARINATED OLIVES

herbed parmesan panisses, grandma agnes pickles 9-

## HOUSE-SMOKED SALMON CARPACCIO\*

endive, crème fraîche, radish, cucumber, dill 14-

## BEEF TENDERLOIN TARTARE\*

caper, red onion, dijon, egg yolk,\* potato chips 18-

## FRIED CALAMARI

fresh tomato sauce vierge, swiss chard,  
lemon aioli,\* cracked coriander 14-

## ESCARGOT &amp; BUTTON MUSHROOM GRATIN

herb &amp; garlic butter, almond-parmigiano cream 14-

## CHICKEN LIVER MOUSSE\*

strawberry &amp; pinot noir preserves, baguette 9-

## PORK PÂTÉ MAISON

celery root rémoulade,\* cornichons 12-

## FOIE GRAS TERRINE\*

toasted brioche, sauternes gelée 19-

## CHEESEBOARD 17-

freyja's wheel, goat, willamette valley, OR  
p'tit basque, sheep, pyrénées mountains, FR  
fourme d'ambert, cow, l'auvergne, FR  
époisses, cow, burgundy, FR

## Daily Specials

## SUNDAY

## BOUDIN BLANC ET FOIE GRAS\*

roasted marionberries, potato purée 34-

## MONDAY

## SAUTÉED VEAL SWEETBREADS

truffled macaroni, oyster mushrooms,  
madeira, tarragon 30-

## TUESDAY

## BEEF TRIPE À LA BASQUAISE

tomato & pepper braised beef tripe,  
chorizo, potato, garlic breadcrumb 21-

## WEDNESDAY

## DUCK BREAST WITH BRANDIED CHERRIES\*

giblet confit, roasted endive, potato purée 32-

## THURSDAY

## GRILLED LAMB T-BONES\*

petits pois, smoked ham, onion, mint 29-

## Salads

## ROASTED BEET SALAD

chèvre croquette, fresh apricot, hazelnuts,  
sherry vinaigrette, tarragon 13-

## SALADE LYONNAISE

frisée & escarole, warm bacon vinaigrette,  
poached egg,\* brioche croûtons 14-

## GEM LETTUCE SALAD

fines herbes, radish, dijon vinaigrette 10-

## SALADE NIÇOISE

seared albacore,\* tomato, green beans,  
new potato, olive tapenade vinaigrette,  
red onion, boiled egg 17-

## Entrées

## MUSSELS MARINIÈRE

white wine, shallot, thyme, crème fraîche, grilled garlic-rubbed baguette 21-

## PETRALE SOLE MEUNIÈRE\*

roasted cauliflower, potato purée, brown butter, lemon, capers 27-

## COQ AU VIN

red wine braised chicken, morel mushrooms, bacon, buttered new potatoes 25-

## DUCK CONFIT

fennel duck sausage, ratatouille, potatoes persillade, basil 30-

## GRILLED CHEESEBURGER À LA FRANÇAISE

8oz house-ground beef patty,\* aged cheddar, grilled onion, truffled bordelaise 16-

## STEAK FRITES

grilled 12oz beef ribeye,\* sauce béarnaise,\* french fries, tomato provençal with marrow breadcrumb 38-

## FILET MIGNON AU POIVRE

6oz black pepper-crusting beef tenderloin,\* madeira cream, roasted zucchini &amp; summer squash 41-

## BEEF SHORT RIB BOURGUIGNON

roasted mushrooms, bacon &amp; onion, buttered egg noodles 32-

## Sides

## POMMES FRITES

house catsup, anchovy mayonnaise\* 6-

## POTATOES ALIGOT

cantal &amp; fontina cheese, truffled bordelaise 11-

## WATERCRESS

lemon, olive oil 5-

## SAUTÉED SPINACH

garlic confit, lemon 7-

## PAN-ROASTED LOCAL OYSTER MUSHROOMS

thyme, brown butter 13-

...add 2.5oz seared foie gras\* to anything +22

## Desserts

## CHEESEBOARD 17-

## TARTE DU JOUR 9-

## PROFITEROLES

vanilla bean ice cream,\* fudge sauce 9-

## BROWN SUGAR-VANILLA BEAN

## CRÈME BRÛLÉE\*

armagnac-soaked prunes 9-

## MALTED CHOCOLATE MOUSSE\*

chantilly cream, perles croquantes 9-

## RIZ AU LAIT

vanilla bean rice pudding,\* salted caramel sauce,  
toasted almond 9-

## SEARED FOIE GRAS\* (please allow 20 minutes for preparation)

pain perdu, maple-roasted cherries &amp; apricots 26-

## HOUSE ICE CREAM OR SORBET 7-

## choice of:

strawberry-pineapple sorbet,  
rhubarb-orange sorbet,  
vanilla bean ice cream,\*  
honey-lavender ice cream,\*

...add salted caramel or chocolate sauce +2