

LE BON NOSH

Summer Season

starters

- MIXED OLIVES \$8
house citrus and herb marinade
- CHARCUTERIE BOARD \$35
Iberico ham, saucisson sec, mortadella, prosciutto
- BEETS AND CHÈVRE SALAD \$12
local beets, peaches, decimal place farm chèvre
- CRUDITÉ \$14
organic vegetables, dukkah labneh with nuts, herbs, spices, avocado hummus
- SEARED TUNA LOIN \$18
fennel gremolata

mains

- BEEF TARTARE \$28
organic hand-cut grassfed beef, fries, garlic aioli
- BUCATINI BOLOGNESE \$31
thousand hills grassfed organic beef, Italian tomatoes, local chèvre, basil, grana padano
- TROFIE PESTO PASTA \$27
pinenuts, parmesan, basil
- CONFIT DUCK LEG \$36
du puy lentils, carrot lemongrass purée, dressed local frilly greens
- GRILLED RED SNAPPER \$39
olive gremolata, green salad
- WOOD GRILLED RIBEYE \$65
16oz southern river farms grassfed prime ribeye, green beans, pomme purée
- SEARED RED GROUPER \$46
green beans, hickory hill German butterball potatoes, cherry tomatoes, salsa verde
- SAFFRON RISOTTO AND MUSHROOMS \$37
seared wild mushrooms, white wine, arborio rice, Iranian saffron
- STEAK AU POIVRE \$55
6oz southern river farms grassfed filet, green peppercorn sauce, fries

- MELON AND CUCUMBER SALAD \$12
baby red onions, serano, candied mixed nuts, basil, cilantro, champagne vinaigrette, feta
- TOMATO BURRATA \$18
burrata, local arugula, tomato, vincotto vinegar, olive oil
- PARMESAN HERB FRIES \$9
grana padano, fines herbes, béarnaise
- MUSHROOM TARTINE \$15
oyster mushrooms, decimal place farm chèvre, chimichurri sauce
- GRILLED SHISHITO PEPPERS \$12
salsa verde, parmesan

sides

- hickory hill green beans, toasted garlic \$9
pomme purée \$9
wild mushrooms \$9

after dinner

- CHOCOLATE MOUSSE \$14
chocolate crunch, 66% cocoa powder
- GELATO \$8
seasonal selection of flavors
- FROMAGE & FRUIT \$24
craft cheese selection, house preserved fruit
- DATE CAKE \$14
brandy sauce, vanilla whipped cream

For parties of 6 or more, please note no separate checks, 20% gratuity included

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

A 4% service charge will be added to each guest check to ensure competitive industry compensation as well as benefits for our valued team.