

DES AMIS

CAFÉ

APRÈS-MIDI

WARM-FROM-THE-OVEN GRUYERE GOUGERES	9
DUROC PORK RILLETES	10
with crispy sour baguettes and pickled baby cucumber	
BUCKWHEAT BLINI	11
with house-cured steelhead caviar	
CRISPY FRIED PANISSES	12
with green garlic aioli	
WARM MARCONA ALMONDS	12
with fleur de sel	
ONION SOUP "AMIS" AU GRATIN	15
HEIRLOOM POTATO TERRINE	16
with pork cracklins and horseradish	
SWEET PEPPER, OLIVE AND EGGPLANT TERRINE	17
with mint pistou	
WARM GOAT CHEESE	21
with crispy bacon and heirloom tomatoes	
WARM DELTA ASPARAGUS	23
with foie gras sabayon and crispy duck skin	
HARDWOOD GRILLED PORCINI	17
with baby onion confit	

PARTIES
9

**POMMES
FRITES**

**HARICOTS
VERTS**

**NUESKE
BACON**

**SAUTÉED
SPINACH**

SALADE

BUTTER LETTUCE LEAVES with sharp dijon and tarragon 12	HOUSE CURED KING SALMON with raw fennel salad and banyuls vinaigrette 15.5
WARM BRUSSELS 12	WARM LAMB TONGUE SALAD with baby potatoes and crème fraiche dressing 17
SPROUTS SALAD with caramelized onions, bacon and egg 12	SMOKED CHICKEN SALAD with artichokes, carrots, mache and preserved lemon vinaigrette 13

FRUITS DE MER

a daily selection of oysters
west coast and east coast crustations

CHILLED LITTLE NECK CLAMS/ HOT RAZOR	25
CLAMS WITH WHITE WINE AND SHALLOTS	39
FRESH GULF PRAWN COCKTAIL	48

AMIS PLATTER

oysters, clams, fresh gulf prawns and crab

85

ENTRÉES

AMUSE

3PM JUSQ' A 5PM

ONION SOUP GRATINÉE
9

CHARCUTERIE

Prosciutto, saucisson, country
pate, duck rilette
19

STEAK TARTARE

chopped filet, capers, quail egg
16

BEET SALAD

Endive, fourne d'ambert,
walnut vinaigrette
12

CROQUE MONSIEUR

12

CHEESEBURGER

Grilled onion, raclette cheese,
pommes frites
15

FRIED LANGOUSTINES	9
with tomato roe butter	
BROILED PACIFIC SPINY LOBSTER	9
with heirloom peppers and pastis	
LOCAL SEAFOOD CHOUCROUTE	9
with housemade sauerkraut	
ROAST WOLFE FARM SQUAB	9
with warm liver toasts	
FULTON VALLEY ROTISSERIE CHICKEN	9
with pommes puree	
DUROC PORK ASSIETTE	9
grilled mignonette, braised belly, grilled sausage	
HARDWOOD GRILLED RANGE VEAL CHOP	9
with fresh morels in aged sherry cream	
WATSON FARMS LAMB SIRLOIN OLIVADA	9
with grilled young zucchini	
HEREFORD BEEF DAUBE PROVENCALE	9
STEAK FRITES	9
onglet/ prime filet mignon/ dry aged prime ribeye	
CROQUE MONSIEUR	9
hobbs applewood ham with aged gouda and fallot mustard	
FULTON VALLEY CHICKEN CROQUE MADAME	9
HOUSEMADE DUROC PORK	9
and garlic saucisson sandwich	
WARM DUNGENESS CRAB AND SORREL QUICHE	9

AMERICAN DRINKS

COFFEE
9

ESPRESSO
9

CAFE AU LAIT
9

CAPPUCINO
9

CAFE MOCHA
9

CARMEL LATTE
9

VANILLA LATTE
9

POM ICED TEA
9

VANILLA LATTE
9

CITRON PRESSE
9

PELLEGRINO
9

EVIAN
9

BON REPAS DOIT COMMENCER PAR LA FAIM