

CÉPAGE

DÉJEUNE

🌿 PETITES 🌿

OYSTERS *gf*

3 Raw Oysters. Lemon.
Our Mignonette 15
2019 SPARKLING

SMOKED SHRIMP *gf*

Ancho-Honey. Watermelon.
Avocado. Tajín 17
2020 MALBEC ROSÉ

"DEVILED" EGGS *v*

Shoyu Style. Deviled Aioli.
Truffle Pearls 15
2018 CABERNET FRANC

CAVIAR *gf*

The Caviar Co. Kaluga Caviar. 14g.
Egg. Crème Fraîche. Truffle.
Pecorino 49
2019 SPARKLING

BRIE & BAGUETTE

Triple Cream Brie. Mushroom.
Fennel. Saba. Arugula 15
2018 CABERNET FRANC

QUAIL *gf*

Dijon-Dill Glaze. Apple.
Fennel. Cucumber. Frisée 21
2020 CHARDONNAY

🌿 GRANDES 🌿

BURRATA MARKET SALAD *gf v*

Fennel. Radish. Melon. Cucumber. Avocado. Market
Greens & Sprouts. Lemon-Ginger Dressing 19
2020 SAUVIGNON BLANC

LOBSTER AVOCADO TOAST

Maine Lobster. Yuzu Gastrique. Avocado Mash.
Sprouts. Cucumber. Radish 27
2019 SPARKLING

SCALLOPS *gf*

Pork Belly. Edamame. Daikon Slaw.
Truffle Soy. Yuzu 35
2020 CHARDONNAY

DUCK GRILLED CHEESE

Duck Confit. Orange Marmalade.
Petite Basque Cheese 23
2018 CABERNET FRANC

PORK BELLY SANDWICH

Shoyu Egg. Shallot-Miso Aioli. Avocado.
Arugula. Tomato 21
2018 MALBEC

FILET MIGNON *gf*

Cannellini Beans. Pecorino. Truffle Gremolata.
Arugula. Mushroom. Saba 39
2017 L'ENTENTE BORDEAUX BLEND

🌿 DU CONFISEUR 🌿

POT DE CRÈME *gf v*

Chocolate. Sea Salt. Espresso 11
2018 MERLOT

POACHED PEAR *gf v*

Spiced Orange. Pecan. White
Chocolate. Mascarpone Cream 13
2020 FLEUR D'ORANGE

SORBET *gf v*

Strawberry. Malbec Rosé 11
2020 MALBEC ROSÉ

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

