

C'EST SI BON!

BISTRO + VINS

APPETIZERS

CRISPY SAVOYARD CHEESE BON BON 11

Phyllo Dough , Organic Greens , Organic Raw Honey

BUTTER LEAF LETTUCE SALAD 12

Pear , Gorgonzola , Walnut , Fine Herbs

ORGANIC PERSIMMON CARPACCIO 12

Candied Almond , Chevre , Pickled Shallot

MUSSEL TARTINE 12

Garlic Confit , Shiitake Mushrooms , Aioli

ROASTED CAULIFLOWER 12

Romanesco , Cured Olive , Pistachio , Cotija

Warm Baguette , Honey Butter , Sea Salt 3

ENTREES

TAILS & TROTTERS PORK COPPA STEAK 25

Sweet Potato , Fennel Confit , Cranberry-Meyer Lemon Jam

WILD SEA SCALLOPS 24

Matsutake Mushrooms , Baby Bok Choy , Clams , Urfa Biber , Fine Herbs

DUCK CONFIT 24

Brussels Sprouts , Braised Bacon , Potato , Whole Grain Vinaigrette

ROASTED LAMB CHEEKS 24

Braised Bacon , Roasted Carrot , Cabbage

SUNCHOKES RAVIOLI 23

Broccoli Rabe , Black Garlic , Shaved Parmesan

DESSERTS

MEYER LEMON CREME CREPE 8

Wild Berry Coulis

COCONUT PANNA COTTA 8

Quince Jam

FLOURLESS CHOCOLATE-HAZELNUT TORTE 8

Caramel , Chantilly

Cuisine by Seth Bateman
