

soupes et salades

- 8. **SOUPE À L'OIGNON** onion soup gratinée with swiss cheese, baguette croutons
- 9. **MAISON** little gem lettuce, whole grain mustard vinaigrette, dill
- 11. **BETTERAVE** chioggia beets, blue cheese crème fraîche, hazelnuts, tarragon, banyuls
- 11. **CHÈVRE** baby lettuce, warm goat cheese, sourdough levain, apple, candied walnuts, cider vinegar
- 13. **FRISÉE AUX LARDONS** frisée salad, house cured pork belly, soft poached egg, sherry vinaigrette
- 17. **NIÇOISE** seared ahi tuna, baby lettuce, egg, haricot vert, olives, potato, capers, anchovy, lemon thyme

charcuterie et fromage

- 18. **FROMAGE** assortment of artisan cheeses, honeycomb, seasonal fruit, walnut levain
- 17. **CHARCUTERIE** artisanal cured meats, house pickles, dijon mustard
- 16. **ASSIETTE DE 3 PÂTÉS**  
selection of pâtés:
- 6. **PÂTÉ DE CAMPAGNE** country style pork pâté flavored with black pepper and red wine
- 6. **TRUFFLE MOUSSE** chicken liver, truffles and cèpes marinated in sherry
- 6. **SAUTERNES MOUSSE** goose liver marinated in sauternes wine

petits plats

- 10. **ESCARGOTS EN CROUTE** garlic, butter, parsley, almond, pernod, shallots, anchovy, puff pastry
- 12. **COQUILLES SAINT JACQUES** bay scallops, oyster mushroom, sauce mornay, parmesan
- 14. **TARTARE DE THON ROUGE** ahi tuna, pluot, serrano chili, quail egg, buckwheat tuile
- 12. **RAVIOLE** egg pasta, cauliflower, romanesco, mushroom, ricotta, lemon beurre blanc
- 13./16. **STEAK TARTARE** hand chopped raw flank steak, quail egg, mustard, cornichons, capers, shallots, parsley, croutons

plats

- A.Q. **PÂTES DU JOUR** pasta of the day
- 19. **SAUMON** seared salmon, israeli couscous, escarole, sorrel crème fraîche
- 22. **TRUITE** seared white trout, romano and wax bean salad, capers, mizuna, banyuls vinaigrette
- 22. **THON** coriander and fennel crusted tombo tuna, heirloom tomato, corn ragu, cucumber sherry consommé
- 18. **POULET RÔTI** half roasted chicken, sautéed swiss chard, niçoise olives, rosemary, lemon
- 20. **PORC** cider brined pork chop, crab apple confit, mustard tarragon cognac jus
- 21. **COQ AU VIN** chicken marinated in red wine, bacon, mushroom, pearl onion, fingerling potatoes, roasted carrots
- 26. **AGNEAU** australian lamb sirloin, butternut squash purée, braised endive, sauce persillade
- 28. **FILET MIGNON** angus certified filet, roasted potato and cauliflower gratin, arugula, beet and black truffle jus.

petites assiettes

- 6. **POMMES FRITES** french fries, sauce piquante aux herbes
- 6. **GRATIN** yukon gold potato, cauliflower cream, curry
- 6. **HARICOTS VERTS** french green beans
- 6. **ÉPINARD** sautéed spinach

18% gratuity may be added to parties of  
six people or more

4% added to all checks for san francisco  
mandates, including healthcare