

**LE DÉJEUNER PRIX FIXE
20**

HORS D'OEUVRES
Select one:

- SOUPE DU JOUR**
- BUTTER LETTUCE SALAD**
lemon-shallot vinaigrette
- ROASTED BEET SALAD**
warm goat cheese, pistachios,
horseradish cream

ENTRÉES
Select one:

- PALERON SANDWICH**
pain au lait roll, horseradish, arugula
- GRILLED CHEESE DU JOUR**
- PORK BELLY BAGUETTE**
pickled carrots, onions, herbs
- PAN BAGNAT**
Niçoise tuna, peppers, egg, olives
- CROQUE MADAME**
toasted ham and gruyère sandwich
topped with a fried egg
- BRAISED PORK SHOULDER SANDWICH**
red cabbage slaw, pickles
- PROSCIUTTO AND BRIE BAGUETTE**
- ROASTED VEGETABLE SANDWICH**
goat cheese, romaine, balsamic vinaigrette
- FREE-RANGE CHICKEN BLANQUETTE**
glazed carrots
- LOCAL CALIFORNIA HALIBUT**
sauce bouillabaisse

ADD A DESSERT 4

- COOKIE PLATE**
- BRIOCHE CHOCOLATE PUDDING**
- PROFITEROLE (GLACE OR SORBET)**

FROM LA FROMAGERIE

- SELECTION OF CHEESE (3) 15
 - SELECTION OF CHEESE (5) 25
 - SELECTION OF FROMAGE 31
- with Taylor Fladgate port

HORS D'OEUVRES

- BUTTER LETTUCE SALAD** 9
lemon-shallot vinaigrette
- MD'S CHARCUTERIE PLATE** 14
housemade terrine, pickles, mustard
- STEAK TARTARE** 14/24
Coleman Ranch beef, capers, cornichons
- SALMON TARTARE** 10
lemon, crisp potato
- SOUPE À L'OIGNON GRATINÉE** 9
melted gruyère
- SOUPE DU JOUR** MKT
- MACARONI & CHEESE GRATINÉE** 12

PETIT DÉJEUNER

- EGGS BENEDICT** 12
poached egg with ham and hollandaise
- EGGS NORWEGIAN** 14
poached egg with smoked salmon and hollandaise
- PAIN PERDU** 13
crème brûlée french toast with sugar and spices,
maple syrup
- BRUNO'S QUICHE** 11
savory egg tart filled with gruyère and shallots
- JAMBON ET GRUYÈRE OMELETTE** 11
three eggs, ham, gruyère, herbs, choice of toast
- DEUX OEUFS** 9
two eggs any style with roasted fingerling potatoes,
choice of bacon or sausage
- OMELETTE FINES HERBES** 9
three eggs, fresh chive, parsley, chervil, choice of toast
- LES OEUFS BROUILLÉS** 7
scrambled eggs finished with truffle salt

SANDWICHES

- THE COMME ÇA BURGER** 16
certified angus beef, cheddar, lettuce, onions, dressing
- PALERON SANDWICH** 14
pain au lait roll, horseradish, arugula
- CROQUE MONSIEUR** 12
toasted ham and gruyère sandwich
- CROQUE MADAME** 14
toasted ham and gruyère sandwich topped with a fried egg
- ROASTED VEGETABLES & GOAT CHEESE** 12
romaine, balsamic vinaigrette
- GRILLED CHEESE DU JOUR** 12
- BRAISED PORK SHOULDER** 12
red cabbage slaw, pickles
- PROSCIUTTO AND BRIE BAGUETTE** 14
- PORK BELLY BAGUETTE** 13
pickled carrots, onions, herbs
- PAN BAGNAT** 14
Niçoise tuna, peppers, egg, olives

ENTRÉES

- SALADE FRISÉE AUX LARDONS** 12
warm bacon vinaigrette, poached egg
- SALADE DE TOMATES** 14
avocado, cucumber, haricots verts, triple crème cheese,
red wine vinaigrette
- ROASTED BEET SALAD** 12
warm goat cheese, pistachios, horseradish cream
- HALIBUT SALAD** 18
tea poached local California halibut, quinoa salad,
lemon-shallot vinaigrette
- DUCK CONFIT SALAD** 18
mixed greens, blue cheese, dried cherries, walnut vinaigrette
- TUNA NIÇOISE** 18
seared yellowfin tuna, haricots verts, tomatoes, egg, olives
- MUSHROOM RISOTTO** 14
organic carnaroli rice, parmesan reggiano
- MOULES FRITES** 18
pernod, pommes frites, aioli
- CRISPY SKATE GRENOBLOISE** 18
haricots verts, lemon, capers, brown butter
- SCOTTISH SALMON** 18
roasted fennel, melted tomatoes, béarnaise
- LOCAL CALIFORNIA HALIBUT** 20
eggplant caviar, pea shoots, crisped pork
- ROASTED FREE-RANGE CHICKEN BREAST** 17
green tomato jam, sunchoke, mustard greens
- STEAK FRITES** 19
center cut prime flat iron, herb butter, pommes frites

SIDES

- POMMES FRITES** 7
- CREAMED SPINACH** 7
- HARICOTS VERTS, LARDONS** 7
- LÉGUMES DE SAISON** 7

FRUITS DE MER

- OYSTERS (1/2 DOZEN)** MKT
- OYSTERS (DOZEN)** MKT
- SHRIMP COCKTAIL** 15
- PLATEAU** 48
- GRAND PLATEAU** 90

CHEF/OWNER DAVID MYERS EXECUTIVE CHEF MICHAEL DAVID