
SALADS

Petite Maison

Romaine/ spring greens/ cucumber/ carrots/ tomato/ onion/ parmesan croutons — 7

Classic Caesar

Artisan romaine/ shaved pecorino/ anchovy/ buttered croutons/ black pepper — 9

Crispy Duck Ensalade

Warm duck confit/ arugula/ cranberry/ dried tomato/ pickled onion/ shaved pecorino/ candy pecans/ buttered crouton/ raspberry-juniper vinaigrette — 16

Roasted Beets & Goat Cheese

Marinated beets/ herbed goat cheese/ truffle greens/ buttered croutons — 11

Spring Squash Bisque

Squash/ fennel/ celery root/ mediterranean spices/ cream — 8

SMALL PLATES

Pâté Fromage

Truffle greens/ cranberry/ candy pecans/ olive oil crostini — 12

Meze

Hummus/ charred eggplant salad/ tapenade/ curried raita/ Za'atar pita chips — 14

Mussels Espanole

Chorizo/ tomato-saffron broth/ buttered crouton — 16

Shrimp JJ

Jumbo fried prawns/ horseradish/ prosciutto/ dijon aioli — 12

Tempura Ahi Maki

Sushi-Maki roll/ seaweed-radish salad/ san bai su — 12

Cordero Picadillo Empanadas

Ground lamb/ baked pastry/ tomatillo-chili salsa/ chipotle aioli — 11

ENTRÉES

Chicken Gran Mere

Airline breast/ potato-root vegetable roesti/ grilled vegetables/ guallijo butter sauce — 26

Short Rib Bourguignon

Boneless beef ribs/ tournedos vegetable/ red wine mushroom ragout — 32

Veal Pappardelle

Braised veal/ pasta/ canellini beans/ escarole/ prosciutto/ cream sauce — 24

Parmesan Encrusted Whitefish

Potato-vegetable roesti/ celery root soubise/ french green beans — 26

Seared Scallops

White cheddar risotto/ tomato-saffron nage/ petit legumes — 34

Chargrilled Ribeye St. James

14 oz. sirloin/ gratin Dauphinoise/ mushroom-demi ragout/ grilled asparagus — 30

