

Prix Fixe Menu

The best value in super premium ingredients focused cuisine in the region, featuring our unique technique. Offered every evening.

Three Courses for \$45

First

Toulouse Market Salad with Artichoke Hearts, Asparagus
Haricots Verts, Golden Beets and Heirloom Tomatoes

Golden Beets, Haricots Verts, Fennel, Nicoise Olives
Pistachios, Stilton Bleu and *Fine Herbes*

Young Hearts of Romaine Salad
with Crispy Coppa, Pine Nuts and Grana Padano*

Parisian-style Smoked Trout, Frisee Salad with Crème Fraiche

Fried Yearling Oysters Salad *Lyonnaise*
with Bacon Lardons, Castellfranco, Fingerling 'Coins' and Tarragon

Dungeness Crab and Blood Orange Salad*
with Avocado, Chervil, Chervil and Pistachios (add \$5)

True French Onion Soup with Cave Aged Gruyere

Cauliflower *Vichyssoise* with Dungeness Crab* (add \$5)

Seafood Gumbo with Rockfish, Patagonian Prawns and Crawfish

Second

Grilled Asparagus wrapped with Prosciutto san Daniel*
with an Artichoke, Fennel, Castellfranco Salad

Housemade AR Lamb and Pine Nut Aromatic Sausage*
with Butternut Squash and Green Lentils de Puy

Chanterelles and Butternut Squash with Crescenza Cheese

Savory Crawfish and Shrimp Beignets
with Mama Lil's Chow Chow and a Spicy Louis Emulsion

'Sinister' Patagonian Prawns with Fried Basil Leaves

Catalan Prawns with Palacios Chorizo and Garlic Confit

Tombo Tuna and Persian Cucumber Tartare
with a Horseradish-Truffle Emulsion and Tarragon*

Diver Sea Scallop Coins with Braised Crispy Bacon
over Provencal Lentils de Puy with Red Basil Pistou (add \$4)

Dungeness Crab in a Tarragon Chervil Ravigote*
over Crispy Fried Green Tomatoes (add \$4)

Third

Dungeness Crab Fregola de Sarda with Artichokes

Chanterelles, Prosciutto, Yellow Corn, Grana Padano
and White Truffle with Ricotta Gnocchi

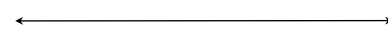
Toulouse Bolognese with AR Lamb, RR Beef
and SRF Pork with Ricotta Gnocchi and Fried Sage



Mad Hatcher Farms Petit Half Chicken
with Chanterelles, Butternut Squash, Sage and Hazelnuts

Mad Hatcher Farms Petit Half Chicken
in a Catalan Romesco with Artichokes and Asparagus

Oven Roasted Fragrant Duck Confit
with Brussels Sprouts, Heirloom Squash and Bacon Lardons

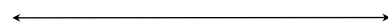


Grilled Anderson Ranch Lamb Leg 'Chimichurri'
with Green Lentils de Puy, Butternut Squash and Nueske Lardons

SRF Kurobota Pork Chop in Dark Agave Marinade
with Brussels Sprouts, Apple Mostarda, and Bacon Lardons

RR Ranches Parisian-cut Rib Eye
with Chanterelles and Tasso Marchand (add \$10)

Wagyu 'Baseball Cut' Sirloin with Crawfish-Tasso (add \$10)



Jumbo Prawns, Crawfish and Housemade Andouille
over Creamy Red Mill Corn Grits

Barbecued Jumbo Shrimp 'New Orleans' over Creamy Grits

Monkfish and Sea Scallops in a Saffron *Bouillabaise**
with Patagonian Prawns and Penn Cove Mussels

Pan Seared Line Caught Ling Cod*
with Asparagus, Roasted Shallots, *Fine Herbes* and Pistachios

Grilled Monkfish Torunedos in *Chimichurri Verde*
Artichoke, Asparagus Romesco Fregola de Sarda (add \$7)

Line Caught Fresh King Salmon
Chanterelles, Yellow Corn, Leeks and Lardons (add \$7)

Pan Seared Diver Sea Scallops*
Yellow Corn-Haricots-Tasso 'Macque Choux' (add \$7)

*All members of your party must order *at minimum* one entrée
per person if you wish to order our Pre Fixe menu.

Our Prix Fixe Menu is not to be combined with any other
promotions or discounts, including theater discounts.