

# f r e n c h i s h

## 🌿 salads 🌿

caesar à la mexicaine• 8

lemon-marinated kale 10  
almonds, fromage blanc  
& grilled stone fruit

rocket, tomatoes 9  
& roquefort

### cheese

morbier w/ figs 12

roquefort 9  
toasted walnuts, lavender black  
pepper honey & oat wafers

carrot dog• 8

french onion burger• 10  
caramelized onions & gruyère

skinny burger• 10  
american cheese, special sauce•,  
dill pickles, shredded lettuce  
[cooked through]

\$25 3-course prix-fixe

simple salad  
4 oz. petit filet + frites + aïoli•  
chocolate pot de crème

### on the side

frites w/ aïoli• or “french” fry sauce• 4

daily vegetable 4

truffled goat cheese macaroni 6

🌿 bread service 3 🌿

## 🌿 to start 🌿

devilish egg• 2

rabbit terrine 12  
dijon & pickled carrots

salt-cured foie gras 18  
balsamic-pickled cherries

## 🌿 plats principaux 🌿

ratatouille gratin 18  
w/ basil vinaigrette

coffee-marinated beef tournadoes 32  
roasted mushrooms & peppers,  
black garlic aïoli•

wild king salmon 31  
horseradish crème fraîche,  
summer corn salad & watercress

parmesan-crusted veal paillard 22  
roasted potato, tomato & arugula salad

grilled pork loin 26  
roasted cherries, greens & polenta

• Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. please, no loud cell phones. **restrooms are on the blue side.**  
20% service charge may be added to parties of 6 or more guests; 20% service charge may be added to separate checks.