

Caviar

Kolikof Imperial Sturgeon Caviar

Amazing Sustainable Caviar Has Large, Glossy, Dark Gray To Golden Green Grains
Creamy, Buttery, And Nutty With A Burst Of The Sea ½ oz - 68

Kolikof Russian Triple 000 Caviar

Ultimate Caviar, From Light To Dark Grey Or Even Near Black And Is Harvested Only Once Or Twice
Per Year Spectacular Delicacy With Flavors Of The Sweetest Ocean Waters ½ Oz - 115

Caviar Imperial De Sologne Aquitaine France

Saint Viatre Loire et cher ½ oz – 108

Oyster - Gravlax - Bordier Butter - Radishes

Oysters Du Jour On The Half Shell - ½ Dozen

Traditional O Med Rosé Mignonette Or Raspberry Mignonette Glacé
Changing daily ½ Dz 18 – Dz 35 / Shigoku (When Available)

Salmon Trout Gravlax - Waffle - Devon Cream - Dill - Crème Fraiche – Cucumber 16

A Tasting Of Bordier Butter - Fleur De Sel - Yuzu - Buckwheat - Smoked Sea Salt - Espelette
Dégustation Beurre Bordier De Saint-Malo Et Une Bonne Baguette 9

Tartine Du Jour 15

Assorted Heirloom Fresh Radishes - Seaweed Butter - Baguette - Smoked Sea Salt
“Memoire d’Enfance” - Radis - Beurre d’Algue - Baguette - Sel Fumé 12

Berkel Slicer - In House Charcuterie - All Accoutrements

Steak Tartare - Angus Filet 4oz

A Farm Egg - Pommes Frites - Mustard Cream - All Condiments - Baguette

A L’Americaine - We Prepare It - Sunny Side Up Egg 26

A La Francaise - You Prepare It - Raw Egg – Condiments 27

Duck & Rabbit Terrine Terrine De Campagne Cuit Au Naturel 14

Sauteed Foie Gras Apple - Poire - Calvados - Duck Skin - Onion brioche - Dehydrated Balsamic
Foie Gras “Poelé” - Pommes Fruit - Poire - Calvados - Brioche Aux Oignon - Balsamic 33

Cold Foie Gras Terrine Preserve Amarenata Cherries & Szechuan Pepper - Pain D’épice 24

“Crispy Suckling Pig & Beans” A Three Day Process - Cured - Confit & Pressed
Braised Flageolet - Haricot Beurre - Parsley - Calamansi Lemon And Garlic Vinaigrette
Cochon De Lait 20

Charcuterie Board Prosciutto Tossini - Saucisson Sec - Chorizo Framani - Calabrian Prosciutto Spread 16

Prosciutto - Grand Jambon (4 oz)

Serrano Ham - Spain – 13

Prosciutto Pio Tosini Twenty Months – Italy 14

Speck La Quercia - Iowa 17

Mangalitsa Prosciutto - Johnston County - Smithfield - North Carolina 16

Broadbent Hickory Smoked Ham - Kuttawa Kentucky 11

Salads - Appetizers - A Decade 2007 To 2017

McGrath Family Farm Beets

Arugula - Fennel Pollen Goat Cheese Candied Pistachio Brioche Garlic Crouton - Pedro Ximenez Vinegar & Mustard Dressing - Garlic - Parsley Salade De Betterave Organique 14

Hearts Of Palm Salad - Smoked Ham - Cucumber - Asparagus - P'tit Basque
Cherry Tomato - Avocado - Agridulce Vinaigrette - Parsley
2007 Salade Composée 15

Red Oak, Baby Romaine - Red Wine Poached Pear - Leblanc Walnut Oil Vinaigrette
Hazelnut - Grated Comté Cheese - Red Wine Gastrique
Salade Feuille De Chêne - Fromage D' Exception - Poire 16

Amelia's Chopped Salad - Julienne Little Gem - A Touch Of Kale - French Feta - Cucumber Celery - Mint - Tomato -
Avocado - Candied Almonds - Raw Beet - Citrus - Honey Vinaigrette La Salade D'Amélia 15

Wild Spanish Octopus

Chorizo Emulsion - Celery - Potatoes - Chorizo - Potatoes Lemon - Espelette 2010 Poulpe 17

Roasted Bone Marrow

Roti D' Os A Moelle Et Sa Demi-Glace A L' Armagnac 17

Tuna Tartare - Soy Pickled Ginger - Maui Onion - Micro Cilantro - Yuzu Emulsion Avocado Sorbet Tartare De Thon Cru - Big
Eye Tuna Tartare - Asiatique Vinaigrette 18

Hamachi - Barely Touched - Citronette, Olive Oil - Hawaiian Kiawe Smoked Sea Salt Mango-Yuzu-Jalapeno Sorbet - Green
Onion - Wild Garlic Poisson Hamachi A Cru 15

Small Plates In Appetizers

British Columbia Scallops

Toasted Buckwheat Butter Jus - Chablis - Charred Leek - Caviar
Saint Jacques - Beurre Au Sarrasin Citroné - Caviar - Poireaux 29

Foie Gras & Chestnut Ravioles

Cooked In Vin Jaune Duck Stock - Celeriac Confit
Ravioles De Foie Gras Cuit Dans Un Bouillon De Canard Au Vin Jaune 21

Langoustine

Sea Urchin Acquarello Risotto - White Wine - Sea Grass
Langoustine de Nouvelle Zeelande - Vin Blanc - Risotto D'Oursin - Haricot De Mer 25

Wild Monterey Bay Calamari

Tomato On The Vine - Emulsion Lemon Basil
Calamares Sauvage Au Beurre Noisette - Tomate Sechées 16

Celery Root Potage - Roasted Hazelnut - Stone Crab - Apple
Soupe De Céleri Rave - Noisette Torréfiées - Chair De Crabe 16

Seared Tuna

Java Cubeb Black Pepper - Soy - French Butter - Truffle - Crispy Duck Skin
Thon Sauté A Cru - Poivre Cubeb De Java - Soja Truffé Et Beurré - Graillon De Canard 18

Small Plates Following The Seasons

Parmesan Caramelized Sweetbread

Sorrel - Spinash & Parsley
Ris De Veau Gratiné - Crème D'Oseille Acidulé - Parmesan 29

Grilled Mt Lassen Salmon - Trout - Truite Saumoné
Green Cauliflower Creme - Caper & Chorizo - Guanciaie - Saffron Chicken Demi
Crème De Choux Fleur Vert - Capre Et Chorizo - Jus De Poulet Saffrané 28

Thai Lobster (1/2 Lobster)
Crustacé Dumplings - Lemon Grass & Kefir Lime Thai Lobster Soup - Pickle Vegetables
Homard - Voyage En Thailand - Citronelle 27

Duck Confit
Black Mission Figs Lightly charred - Banyuls Vinegar Jus – Frilly Mustard Green - Vinaigrette
Confit De Canard - Figs Noir Brulée 26

Entrees - Hommages

1998 - Pinot Provence - Lamb Couscous Royale - Lamb Ribeye
Lamb Merguez - Cilantro - Mint Emulsion - Cumin Braised Carrot - Parsnip Apricot - Dates Raz El Hanut - Chick
Peas - Lamb - Harissa Jus - Cilantro – Almond Charmoula 41

1994 - Aubergine Restaurant - Mesquite Smoked Duck Breast
Turnip - Chanterelle - Rosé Wine Vinegar & Honey jus
Canard Fumé - Chanterelle - Navet - Miel Et Vinaigre De rosé 36

1991 - Pascal Restaurant - Braised Rabbit A La Moutarde
Hand rolled Tagliatelle
Lapin Moutarde En Cocotte 42

Entrees - Bistro Parisien

Grilled Prime Hanger Steak - Hand Selected Spices - Shallot Jus - Frites
Un Bon Steak Frites Onglet Selection Prime - Grillé Aux Épice Maison - Sauce A L'échalote - Frites 31

Roasted 10oz Angus Filet
Aux poivre a l'Armagnac - Frites 49

"Re-Visited" Braised Veal & Lobster Blanquette
Yellow Wine - Oregon Chanterelles
Tarragon Blanquette De Veau De L'Épaule - Homard - Chanterelles - Estragon 38

Downtown LA Fish Market By Hosato Doisaki (Market Price)
Poisson Et Crustacé Grillé - Selon Le Retour Du Marché D'Hosato Doisaki

Mussels - Marinière De Moules Frites
White Wine - Shallots - Garlic - Pommes frites 26

Braised Short Ribs
Plat De Cotes Braisé 29

Coq Au Vin 27

O.C.R Pommes Frites 7

La Patisserie

Fondant Au Chocolat Amer 64%
Apricot Stracciatella Gelato - Cashew Praline Crème Monté - Fève Tonka 12

“Boule De Profiterole Nougat Glacé”

A Frozen Confection Of Hazelnut Nougatine & Pate A Choux - Dark Cherries - Orange Confit - Honey
64% Chocolate Ganache - Passion Fruit 12

Gateau Au Fromage Blanc Et Sucre Brun A La Mirabelle “Minute” - Glace A La Verveine
Mirabelle Plum Gateau - figs Jam Crème Patissière - Lemon Verbena Ice Cream 12

2012 - Blanc Mangé Vanille - Gout Exotique - Mangue - Citron Vert - Un Streusel Thé Matcha
Panna Cotta - Mango Compote - Lime Matcha Tea Streusel - Coconut Madeleine 12

Macaron - Rose - Litchi - Texture De Framboise
Macaron - Rose Scented - Lychee - Raspberry 12

Une Tarte Au Pommes Comme Dans Une Patisserie Parisienne
A Parisian Pastry Shop Inspired Apple Tart - Pasta Noce Di Sorrento
Salted Caramel Ice Cream 12 (Limited Availability)

Napoleon Vendredi Et Samedi (Fridays And Saturdays)

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Sorbet 11

Tangerine Orange Blossom
Hibiscus Strawberry
Jasmine Tea Coconut

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Fromages D'Artisans

One Cheese 5 - Two cheese 8 - Three Cheese 12 - Four Cheese 16

Reggianno - Parmesan - Cow

Comté 36 Months - Cow (\$2 Supplement)

Fox Glove - Cow

Comté 12 Months - Cow

Fourme Au Moelleux - RLM - Cow

Fior Di Arancio Blue - Sergio Moro - Italy - Cow

Bent River - Cow

Gorgonzola Dolce - Guffanti - Cow

Beaufort d'Été- Cow (\$2 Supplement)

Chevrot – Goat

Brie De Jouvence - cow

Truffle Tremor - Goat

Acapella – Ashed Goat

Split Charge 5 - Corkage Policy - 35 Each (750 ml) Maximum Of 4 Btl Per Party
20% Gratuity Will Be Added To Parties Of Eight Or More

Allergy: Normal Kitchen Operations Involve Shared Cooking And Preparation Areas
And Cross-Contact With Other Foods May Occur During Production.
We Are Therefore Unable To Guarantee That Any Menu Items
Is Completely Free From Any Particular Allergen