



baguette, fleur de sel butter	9
pâté en croûte	19
oysters, condiments*	½dz 17 / 1dz 33
hokkaido scallop crudo, meyer lemon, radish	24
weiser farmer melon salad, lime, basil, feta	19
brentwood corn soup, crab and corn beignets	16
salad of nectarine, lemon cucumber, almonds and watercress	21
gruyere fondue ravioli, parmesan, early summer tomato sauce	24
foraged morel mushrooms, french-style soft-scrambled eggs	25
grilled octopus, salad of celery, ginger, capers and sungold tomatoes	26
wild king salmon, buttermilk, lemon balm, summer vegetables	42
steak au poivre, green peppercorn cognac sauce	41
grilled quail, stuffed with fennel sausage, plums	45
rabbit and bacon sausage, hen of the woods, basil, corn purée	44
signature roasted chicken	41
local salad leaves, herbs	9
charred corn, miso yogurt, shaved mimolette	12
grilled jimmy nardello peppers, sweet onion fondue, bagna cauda	16
electric fries, chicken salt	12
fromage du primeur - langres, cow, france	21
peach "bombe alaska", raspberry, brandy, burnt meringue	18
chocolate mousse, toasted almonds, cocoa nibs	15
roll cake by the inch™, harry's berries strawberries	2 inches 18
	each additional inch 4

1st course

chicken liver mousse, gruyère-caramelized onion wafer
victoire de chastenay, crémant rosé, nv

2nd course

yellowfin tuna crudo, raw tomato vinaigrette, chili, sungolds
crowley, chardonnay, willamette valley, 2023

or

salad of nectarine, lemon cucumber, almonds and watercress
jean-michel dupré, régnié, 2021

3rd course

foraged morels, french-style soft-scrambled eggs
georges lignier & fils, aligoté, 2023

or

gruyere fondue ravioli, parmesan, early summer tomato sauce
domaine de la madone, viognier, 2024

4th course

duck breast, endive, apricots, chocolate-coriander vinaigrette
mas de serran, terrasses du larzac, 2023

or

wild king salmon, buttermilk, lemon balm, summer vegetables
la belle citadelle, pouilly-fumé, 2023

dessert

chocolate mousse, toasted almonds, cocoa nibs
la quintinye, vermouth royal rouge, charente

or

roll cake by the inch™, harry's berries strawberries
châteaux romer, sauternes, bordeaux, 2018

five course tasting menu 79 pp
suggested wine pairing 59 pp