week of nov 2, 2026

baguette, fleur de sel butter	9
pâté en croûte	21
oysters, condiments*	½dz 17 / 1dz 33
scallop crudo, lemon, horseradish, parmesan cream	19
spanish mackeral escabeche, lemon curd, zucchini, toast	20
persimon and roasted carrot salad, chicories	21
butternut squash soup, cheese & apple cake salé	18
chanterelles, eggplant flan, anise hyssop	25
gnocchi parisienne, escargot, snail butter	24
shrimp, grilled rice, paella jus	27
wild striped bass, savoy cabbage, mushrooms, lime broth	46
steak au poivre, green peppercorn cognac sauce	44
duck breast, poached pear, gorgonzola, walnuts, spinach salad	46
pork belly, confit and grilled, quince, leek sauce vierge	44
signature roasted chicken	41
local salad leaves, herbs	9
japanese sweet potato, chermoula, yogurt	14
champignons de paris, à la barigoule	13
electric fries, chicken salt	12
fromage du primeur - cavatina, andante dairy, ca	18
poached pear, pear sorbet, pear sprinkles	15
fresh baked madeleines, lavender ice cream (allow 5 minutes)	18
chocolate mousse, toasted almonds, cocoa nibs	15

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
supporting our team: a 4% surcharge helps provide benefits for our employees. thank you for your understanding. this is not a tip.

LET US COOK FOR YOU

ELECTRIC BLEU

1st course

chicken liver mousse, gruyère-caramelized onion wafer
laurent-perrier, rosé, nv

2nd course

persimon and roasted carrot salad, chicories
stolpman vinyard, gamay, santa ynez, 2023

or

spanish mackeral, escabeche, lemon curd, zucchini, toast
être, chardonnay, sonoma coast, 2022

3rd course

shrimp, grilled rice, saffron, peppers
chiyomusubi, tokubetsu junmai, sake

or

gnocchi parisienne, escargot, snail butter
domaine rolin père & fils, hautes-côtes de beaune, pinot noir, 2023

4th course

duck breast, poached pear, gorgonzola, spinach salad
saint nicolas de bourgueil, cabernet franc, 2022

or

wild striped bass, savoy cabbage, mushroom, lime
domaine millet, chablis 1er cru "vaucoupin", 2023

dessert

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

or

poached pear, pear sorbet, pear sprinkles
m. haslinger & fils, brut, nv, champagne

five course tasting menu 79 pp
suggested wine pairing 61 pp