

PLATS PRINCIPAUX

FRUITS DE MER

*Huîtres oysters \$30.00 ½ doz.	Moules mussels \$8.50 1 doz.
Crevettes 4 shrimp \$26.00	Demi-Homard ½ lobster \$35.00
*Palourdes clams \$2.50 ea.	
*Petit Plateau ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$95.00	
*Grand Plateau 1 lobster, 18 oysters, 6 shrimp, 6 clams, 12 mussels \$159.00	

SALADES

Laitue Bibb lettuce & garden herbs with house vinaigrette \$16.00
*Salade d'Asperges warm green asparagus, poached hen egg, torn croûtons, piquillo pepper vinaigrette & sauce Hollandaise \$22.00
Salade Maraîchère au Chèvre Chaud mixed greens, warm goat cheese & herbes de Provence with red wine vinaigrette \$16.00
*Salade Lyonnaise escarole, frisée, bacon lardons, poached egg & Palladin croûtons with bacon vinaigrette \$21.00

*Steak Frites

pan-seared flat iron steak,
caramelized shallots & maître d'hôtel butter,
served with French fries
\$49.00

*Steak Dijonnaise

pan seared American Wagyu eye of the rib
with Lyonnaise potatoes & sauce Dijonnaise
\$95.00

Poulet Rôti

roasted chicken with English peas, bacon lardons,
lolla rosa & chicken jus
\$37.00

*Gigot d'Agneau

roasted leg of lamb with matignon of root vegetables,
yukon gold potato, fava beans, merguez sausage &
thyme lamb jus
\$45.00

*Cabillaud Poché

olive oil poached cod with cocktail artichokes,
baby fennel, sweet carrots & barigoule emulsion
\$42.00

*Truite Amandine

sautéed Idaho rainbow trout with haricot vert,
almonds & beurre noisette
\$37.00

Moules au Safran

Maine bouchot mussels steamed with white wine,
Dijon mustard & saffron, served with French fries
\$35.00

Gnocchi à la Parisienne

sautéed gnocchi with a fricassée of spring vegetables
\$28.00

*Croque Madame

grilled ham & cheese sandwich
on brioche with a fried egg & sauce Mornay,
served with French fries
\$29.50

Boudin Blanc

white sausage with potato purée,
dried French plums & beurre noisette
\$32.00

HORS-D'OEUVRES

Olives Marinées

marinated olives
\$7.50

Œufs Mimosa

4 deviled eggs
\$8.00

*Rillettes aux Deux Saumons

fresh & smoked salmon rillettes
served with toasted croûtons
\$19.25

Pâté de Campagne

country style pâté with watercress,
cornichons & radishes
\$17.50

DÉBUT

Soupe à l'Oignon

caramelized sweet onions
with beef jus, country bread &
Comté cheese
\$21.50

*Tartare de Saumon

salmon tartare, hard boiled eggs,
red onions, capers & crème fraîche,
served with toasted croûtons
\$19.75

*Tartare de Bœuf

beef tartare with radishes, cornichons,
frisée & horseradish crème fraîche,
served with grilled pain de campagne
\$20.50

Escargots de Bourgogne

Burgundy snails, parsley-garlic butter &
Bouchon Bakery puff pastry
\$19.75

Ris de Veau

crispy veal sweetbreads with
morel mushrooms, asparagus,
fava beans & sauce Blanquette
\$24.50

REGIIS OVA STURGEON CAVIAR

Traditionnel

served with traditional
accoutrements & toasted brioche

* Ossetra
\$120.00 (1 oz.)

* Hybrid
\$105.00 (1 oz.)

* Supreme
\$85.00 (1 oz.)

FROMAGE

*Pianoforte

Andante Dairy's Saint-Marcellin
style cow cheese, served with
toasted croûtons
\$19.00

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"Un repas sans fromage
c'est comme une journée
sans soleil."

~

LES ACCOMPAGNEMENTS

Pommes Frites

French fries
\$9.00
with truffle
\$19.00

Haricot Vert

glazed green beans
\$12.00

Purée de Pommes de Terre

potato purée
\$11.00

Épinards

sautéed spinach
\$11.00

Petit Pois

English peas
with bacon
\$12.00



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Yountville, California | telephone 707.944.8037

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* THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.