

{ PLATS PRINCIPAUX }

FRUITS DE MER

***Huîtres** oysters \$34.00 ½ doz.

Moules mussels \$24.00 1 doz.

Crevettes 4 shrimp \$28.00

Demi-Homard ½ lobster \$37.00

***Palourdes** clams \$3.00 ea.

***Petit Plateau** ½ lobster, 8 oysters, 2 shrimp, 4 clams, 8 mussels \$98.00

***Grand Plateau** 1 lobster, 18 oysters, 6 shrimp, 6 clams, 12 mussels \$185.00

REGIIS OVA
OSSETRA CAVIAR

Traditionnel served with traditional accoutrements & toasted brioche \$130.00 (1 oz.)

SALADES

Laitue Bibb lettuce & garden herbs with house vinaigrette \$18.00

Salade Maraîchère au Chèvre Chaud mixed greens, warm goat cheese, baguette croûton & herbes de Provence with red wine vinaigrette \$18.00

***Salade Lyonnaise** escarole, frisée, bacon lardons, poached egg & Palladin croûtons with bacon vinaigrette \$22.50

***Steak Frites** pan-seared flat iron steak, caramelized shallots & maître d’hôtel butter, served with French fries \$56.00

***Steak Bouchon** pan-roasted American Wagyu eye of the rib served with French fries & sauce au poivre \$105.00

Épaule d’Agneau braised lamb shoulder served with brown butter flageolet beans, garlic confit & lamb jus \$58.00

Poulet Rôti roasted chicken served with pommes Lyonnaise, caramelized onions & chicken jus \$42.00

***Truite Grenobloise** sautéed Idaho rainbow trout with cauliflower florets, capers, lemon suprêmes, brioche & beurre noisette \$39.00

***Saumon Poêlé** pan-seared Scottish salmon with French green lentils, matignon of root vegetables & red wine jus \$45.00

Moules au Safran Maine bouchot mussels steamed with white wine, Dijon mustard & saffron, served with French fries \$45.00

Gnocchi à la Parisienne sautéed gnocchi with a fricassée of winter vegetables \$29.00

Boudin Noir blood sausage with poached Fuji apples, potato purée & beurre noisette \$32.00

HORS-D’OEUVRES

Olives Marinées marinated olives \$8.00

Œufs Mimosa 4 deviled eggs \$8.50

***Rillettes aux Deux Saumons** fresh & smoked salmon rillettes served with toasted croûtons \$24.00

Pâté de Campagne country style pâté with watercress, cornichons & radishes \$22.00

DÉBUT

Soupe à l’Oignon caramelized sweet onions with beef jus, country bread & Comté cheese \$26.00

***Tartare de Saumon** salmon tartare, hard boiled eggs, red onions, capers & crème fraîche, served with toasted croûtons \$23.50

***Tartare de Bœuf** beef tartare with radishes, cornichons, frisée & horseradish crème fraîche, served with grilled pain de campagne \$25.00

Escargots de Bourgogne Burgundy snails, parsley-garlic butter & Bouchon Bakery puff pastry \$24.00

FROMAGES

***Fromage du Jour** selection of cow, sheep or goat artisanal cheese, with seasonal garnish

3pc. (tasting portion) \$24.00

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“Un repas sans fromage
c’est comme une journée
sans soleil.”

TRUFFES

Gnudi aux Truffes ricotta and Parmesan dumplings, Périgord truffles & Parmesan mousse market price

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Shaved Black Truffles may be added to any dish market price

LES ACCOMPAGNEMENTS

Pommes Frites French fries \$12.00 with truffle \$19.00

Champignons de Paris button mushrooms glazed with veal jus \$15.00

Purée de Pommes de Terre potato purée \$12.00

Épinards sautéed spinach \$12.00

Macaroni au Gratin macaroni & cheese \$12.00



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Yountville, California | telephone 707.944.8037

Winter 2025

* 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.