

## PLATS PRINCIPAUX

### FRUITS DE MER

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

### SALADES

<b>Laitue</b> Bibb lettuce & garden herbs with house vinaigrette \$16.00
<b>*Salade d'Haricots Verts et Tomates</b> haricot vert salad with heirloom tomatoes Niçoise olives, fennel, white anchovies & basil vinaigrette \$18.00
<b>Salade Maraîchère au Chèvre Chaud</b> mixed greens, warm goat cheese baguette croûtons & herbes de Provence with red wine vinaigrette \$16.00
<b>*Salade Lyonnaise</b> 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 Vert

pan-seared American Wagyu eye of the rib,  
fork crushed red bliss potatoes & sauce verte  
\$95.00

### Poulet Rôti

roasted chicken with sweet corn,  
hen-of-the-woods mushrooms, bacon lardons &  
Dijon chicken jus  
\$38.00

### \*Gigot d'Agneau

roasted leg of lamb with  
ratatouille, crispy panisse & extra virgin olive oil  
\$45.00

### \*Truite Amandine

sautéed Idaho rainbow trout with haricots verts,  
toasted almonds & beurre noisette  
\$37.00

### \*Sole Provençale

sautéed Dover sole  
served with sauce vierge  
\$72.00

### 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 summer vegetables  
\$28.00

### Boudin Blanc

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

### \*Croque Madame\*

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

### HORS-D'OEUVRES

#### Olives Marinées

marinated olives  
\$7.50

#### Œufs Mimosa

4 deviled eggs  
\$8.00

#### Oreilles de Cochon

crispy pig ears with  
sauce gribiche  
\$14.00

#### \*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

### 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."

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### LES ACCOMPAGNEMENTS

#### Pommes Frites

French fries  
\$10.00  
with truffle  
\$19.00

#### Haricots Verts

glazed French  
green beans  
\$12.00

#### Purée de Pommes de Terre

potato purée  
\$12.00

#### Épinards

sautéed spinach  
\$12.00

#### Maïs aux Poivrons

glazed corn &  
piquillo peppers  
\$12.00



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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.