

## PLATS PRINCIPAUX

### FRUITS DE MER

**\*Huîtres**                      **Moules**  
oysters                              mussels  
\$32.00 ½ doz.                      \$10.00 1 doz.

**Crevettes**                      **Demi-Homard**  
4 shrimp                              ½ lobster  
\$26.00                                      \$35.00

**\*Palourdes\***  
clams  
\$2.50 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  
\$164.00

### SALADES

#### Laitue

Bibb lettuce & garden herbs  
with house vinaigrette  
\$16.00

**\*Salade de Cresson et d'Endives  
au Roquefort, Pommes et Noix**  
endive salad with Fuji apples,  
watercress, Roquefort & walnuts  
with walnut vinaigrette  
\$18.50

**Salade Maraîchère au Chèvre Chaud**  
mixed greens, warm goat cheese  
baguette croûton & herbes de Provence  
with red wine vinaigrette  
\$17.00

**\*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  
\$54.00

#### \*Bœuf Bourguignon

braised beef short rib with fingerling potatoes,  
French round carrots, button mushrooms,  
pearl onions, bacon lardons & sauce Bordelaise  
\$48.00

#### \*Gigot d'Agneau

roasted leg of lamb with brown butter flageolet beans,  
garlic confit & lamb jus  
\$54.00

#### Poulet Rôti

marble potatoes, bacon lardons, onion confit,  
hen of the woods mushrooms & chicken jus  
\$38.00

#### \*Truite Grenobloise

sautéed Idaho rainbow trout with cauliflower florets,  
capers, lemon suprêmes, brioche & beurre noisette  
\$38.00

#### \*Saumon Poêlé

pan-seared Scottish salmon with French green lentils,  
matignon of root vegetables & red wine jus  
\$44.00

#### Moules au Safran

Maine bouchot mussels,  
steamed with white wine, Dijon mustard & saffron,  
served with French fries  
\$42.00

#### Gnocchi à la Parisienne

sautéed gnocchi with a  
fricassée of winter vegetables  
\$28.00

#### Boudin Noir

blood sausage with poached fuji apples,  
potato puree & 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

**Ceufs 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  
\$21.00

### DÉBUT

**Soupe à l'Oignon**  
caramelized sweet onions  
with beef jus, country bread  
& Comté cheese  
\$22.50

**\*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  
\$21.50

**Escargots de Bourgogne**  
Burgundy snails, parsley-garlic butter  
& Bouchon Bakery puff pastry  
\$19.75

**Confit de Canard**  
duck leg confit with a cassoulet  
of Tarbais beans, garlic confit,  
& toasted bread crumbs  
\$26.00

### REGIIS OVA STURGEON CAVIAR

#### Traditionnel

served with traditional  
accoutrements & toasted brioche

\* Ossetra  
\$120.00 (1 oz.)

\* Hybrid  
\$105.00 (1 oz.)

### FROMAGE

#### \*Pianoforte

Andante Dairy's Saint-Marcellin  
style cow cheese, served with  
toasted croûtons  
\$21.00

~

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

~

### LES ACCOMPAGNEMENTS

#### Pommes Frites

French fries  
\$10.00  
with truffle  
\$19.00

#### Champignons de Paris

button mushrooms  
glazed with veal jus  
\$12.00

#### Purée de Pommes de Terre

potato purée  
\$12.00

#### Épinards

sautéed spinach  
\$12.00

#### Gratin de Chou-Fleur

cauliflower gratin  
\$12.00



Please hold your device's  
camera over this QR Code  
to view our digital wine list.



Yountville, California | telephone 707.944.8037

10 • 24 • 2023

\* 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.